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JUNE 2018 #134 FREE

CHOPSTICKS NY®

Enjoy Cold Matcha and Green Tea at Home

11 liquors and drinks
you should try this summer

10 Summer Home Cooking Recipes

SPECIAL INTERVIEW

Junko Tanaka

(Head of Global Strategy of
NHK WORLD-JAPAN)

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with a Mango Tofu Smoothie

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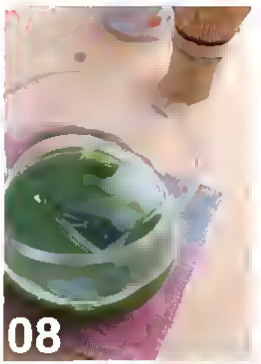
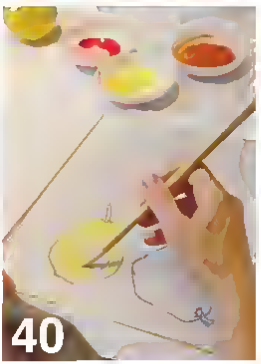
CHOPSTICKS NY CONTENTS

June 2018, #134





PEOPLE

02 **Junko Tanaka**
NHK WORLD-JAPAN broadcasts news cultural programs and documentaries 24 hours a day to the world. Head of Global Programming at NHK WORLD-JAPAN, Junko Tanaka, talks about how we can enjoy their content.

04 WHAT'S NEW
Food/Café: Japanese Shaved Ice at Bonsai Kakigori
Product: Tofu Press for Your Healthy Cooking
Food: Lunchtime Only Ramen Spot
Book: Japanese Aesthetics Through Kimono Colors

FEATURE 1

08 **Enjoy Cold Matcha and Green Tea at Home**
Now that the temperature outside is rising, we share easy recipes to make cold matcha drinks and green tea that can cool down your body

10 **Liquors and Drinks You Should Try This Summer**

FEATURE 2

14 **Summer Home Cooking Recipes**

22 Grocery List
24 Japanese Restaurant Review
26 Japanese Restaurant List

LIFESTYLE

36 Beauty Tricks
37 Beauty/Hair Salon List
39 Health Clinic List
40 Focus *Nihonga*
41 School List
42 Japanese Crossword
43 Shop List
46 Sub Cul Watch

ASIA

48 Asian Travel, Hong Kong
49 Asian Restaurant Review
50 Asian Restaurant List

EVENT / ENTERTAINMENT / LEISURE

51 Exhibition
51 Lecture / Workshop
52 Event
52 Happenings

Chopsticks NY's
"Sakura Photo Contest"
Final 16 Revealed
(See pages 44 & 45)

This issue of Chopsticks NY is full of ideas and recipes for making cold drinks and dishes at home. Try them to chill out and enjoy summer!

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Presented by The No.1 Japanese free paper in New York *NY Japion*

"For those who don't speak Japanese yet want to get information about Japan in English, NHK WORLD-JAPAN is perfect."

—— JUNKO TANAKA

NHK (Nippon Hoso Kyokai) has been Japan's national public broadcasting organization since 1925 and airs news reports, documentaries, cultural and educational programs, dramas, and anime. NHK WORLD-JAPAN is its international service, which broadcasts to the world in multiple languages. Chopsticks NY sat and talked with Ms. Junko Tanaka, head of global programming at NHK WORLD-JAPAN, to see how we can enjoy its offerings in the US.

Please tell us what NHK WORLD-JAPAN does and about its mission.

We have been broadcasting TV news, cultural programs and documentaries 24 hours a day since 2009. We also have radio programs, which we have aired for decades and are currently available in seventeen different languages. And we also stream our programs on the Internet. Our mission is to spread real Japan to the world, but in addition to broadcasting news from Japan, we also deal with world news as well as Asia-related issues. Because Japan is part of Asia, we like to show the larger view to the world by spreading what is happening in Asia.

Who is the target audience?

NHK WORLD-JAPAN's U.S. TV audience watches through partnerships with public television stations, including PBS stations. Our viewers are objective, open to alternative perspectives, trend savvy, and relatively older. We do not have any focus on any particular age range, but that's how it is.

However, we recently started live-streaming on the Internet, and this has allowed us to reach a wider group of people who are interested in Japan. We also have programs like anime that target younger generations. I would say our primary target audience is those who are interested in Japan and thinking about visiting Japan but who are not necessarily well acquainted with Japan.

Why did you change the brand name from NHK WORLD to NHK WORLD-JAPAN?

Japanese people know what NHK is and which country's TV network that is, but it is not always the case outside Japan. It's a tiny change, but by

adding "Japan" to the brand name, we want to publicize that we are based in Japan and use this to attract a larger audience

What are some good ways to enjoy NHK WORLD-JAPAN?

Not so many people know about our live-streaming service. Also, many of our programs can be watched through video-on-demand. So those who missed a certain program can still have a chance to watch it. Also, more and more people are enjoying digital content on their smartphones, so we set up the NHK WORLD-JAPAN app. Once you download the app, you can watch our live-streaming on your smartphone. I recommend our app even just to see what kinds of programs NHK WORLD-JAPAN provides.

Japanese-speaking people in the US can enjoy Japanese TV programs through TV JAPAN*. But for those who don't speak Japanese yet want to get information about Japan in English, NHK WORLD-JAPAN is perfect.

Are there new programs as well?

Yes. *Biz Stream* is a program dealing with the Japanese economy that airs once a week. *J-Arena* introduces traditional Japanese sports and popular sports in Japan. *Kids Meet the World* documents how kids encounter new friends abroad through creating their unique video reports.

Also, we are developing a new program called *15 Minutes*, as we are seeing more and more people watching content on their smartphones. We are assuming that the maximum length of time this audience would enjoy is fifteen minutes, so all the content in this program will be this length and will also feature various styles of programs produced at regional stations. Regional uniqueness is another key concept of *15 Minutes*. Today, foreign visitors to Japan like to explore lesser-known places, not just see major destinations like Kyoto and Tokyo. They even want to visit places that aren't in guidebooks at all. So we plan to introduce niche information for each region in this program.

Another very popular program is *Grand Sumo Highlights*. It's a half-hour digest of highlights from the day's sumo matches and airs only during sumo season. So it's not live broadcasting. When we recently broadcast sumo matches live as a trial, however, this was received surprisingly well. The highest number of users accessing it came from the U.S., despite the fact that it aired when most people here are asleep.

We have various types of content, so audiences can definitely find something they would like to watch. For example, very popular programs include *Cycle Around Japan*—about traveling around Japan on a bicycle—and *#Tokyo*, which introduces hot topics on social media. Since foreign people visiting Japan like to see places and things that can't be found in guidebooks, we like to show these aspects of Japan to our audience.

Speaking of promotion, will you be holding or participating in any events?

Well, rather than participating in events, we are planning to increase our online promotion, because that is the best way to easily reach end users and correctly count the number of people we actually reached. However, participating in events is the only way we can actually communicate with our audience. So we won't stop our event promotions, but we will be more selective.

For example, we will have more public screenings. Instead of holding big events, which we did often in the past, we are promoting NHK WORLD-JAPAN by creating more opportunities to watch our content through public screenings. Compared to mass broadcasts, we can reach only hundreds of people during these public screening events, but we believe that it is a good way to show people what we offer and who we are.

Will you bring your content to film festivals?

Yes. We recently screened a short promotional clip at the Tribeca Film Festival. We also had a screening at the National Press Club in Washington, DC. So screenings at film festivals, colleges, and other events are what we are planning to increase.

Finally, would you please recommend some destinations in Japan to Chopsticks NY readers?

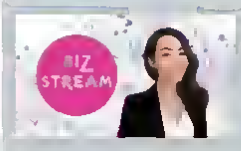
Visitors to Japan these days seem to have more detailed information about Japan than many Japanese! But if I may, I would like to recommend NHK Studio Park in Shibuya. It has various exhibitions, including interactive facilities, displays, and screenings that allow visitors to understand not only NHK's history but also development of broadcasting technology.

Also, this past April an NHK RV began traveling throughout the nation. As I said earlier, we want to introduce viewers to real Japan, which is found not only in major cities but also in the countryside. So our staff drives the RV to visit places off the beaten path. At this moment, we have only one RV, but if you visit Japan and happen to come across it, please say hello to our staff!

*TV JAPAN is a 24-hour Japanese-language television channel geared towards the Japanese diaspora in North America.

New Programs on NHK WORLD-JAPAN

This April, NHK WORLD-JAPAN introduced new programs featuring various topics such as business news, sports, pop culture, travel, lifestyle, and technology. Here are some of the selected programs.



BIZ STREAM

This program focuses on the latest Japanese business trends, corporate strategies and technologies. We look behind the scenes and discuss their global impact from various perspectives.

J-Arena

With the 2020 Tokyo Olympic and Paralympic Games drawing closer, J-Arena features top athletes and their sports as they gear up for the big event and also explores the world of Japanese martial arts.

CYCLE AROUND JAPAN

CYCLE AROUND JAPAN explores a side of Japan best explored by bicycle, fascinating places that regular tourists never get to see. This digest edition presents selected program highlights.

nhk.jp/nhkworld | @nhkworld | @NHKWORLD_News

Heralding the Season for Japanese Shaved Ice

What is Kakigori? In simple terms, it is Japanese-style shaved ice. But to those in the know, it is so much more. Like a lot of Japanese dishes, it straddles the line between science and art, engineered to be perfectly soft and fluffy, and harmoniously paired with painstakingly prepared flavorings and toppings. **Bonsai Kakigori**, founded by Theo Friedman and Gaston Becherano, was inspired by Becherano's summertime travels to Japan, where he literally ate hundreds of Kakigori during a two-month period. Outfitting their first location within the Canal Street Market with authentic Japanese hand crank ice shavers, Bonsai flawlessly replicates the texture of the ice, which is so light and delicate that for first-timers this will undoubtedly be a new sensation. Traditional methods, such as tempering the ice before shaving, prevents unwanted outcomes like brain freeze. What elevates Bonsai's approach, however, are the unique, house made, all natural ingredients for the toppings. Both Friedman and Becherano sought inspiration from their childhoods, rather than simply trying to mimic what is authentic to Japan. The best-selling *Strawberries and Cream*, for example, uses two Strawberry sauces to add depth of flavor. Black sesame brittle adds texture and nuttiness. A dollop of whipped cream rounds everything out. But since the dessert is mostly water, you actually feel refreshed and hydrated after you've finished it. With many unique flavor combinations, new options and off-menu experiments being worked on all the time, you can be sure that you won't be getting Kakigori fatigue anytime soon.

Kakigori look too perfect to eat, but you won't be able to stop after the first spoonful.

The hand crank machine is rare to find even in Japan, but proves itself as the superior method.

The location makes it the perfect dessert option after trying out the many food options in the Market.

Bonsai Kakigori 265 Canal St. (bet. Lafayette St. & Broadway, inside Canal Street Market) New York, NY 10013 | www.bonsaikakigori.com

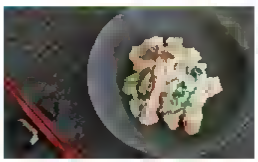
PRODUCT

Tofu Press Multiplies Your Healthy Cooking Repertoire

Tofu is an important ingredient in Japanese cuisine that has been enjoyed for centuries. Here in the U.S., it's popular among vegetarians and health-conscious people as a protein source. Because of tofu's health benefits—it is high in protein and low in fat—and versatility, more and more people are incorporating it into their diets. You can simply eat it as *hiyayakko* (cold tofu served with ginger and soy sauce) or in miso soup or salads, but if you would like to try making tofu burgers, tofu smoothies, tofu cheesecake, and tofu dips, the first thing you need to do is to squeeze the excess water out of the tofu, which is a bit of a hassle. With Tofuture's new **Tofu Press**, you can easily do this with no mess.

The Tofu Press consists of three parts: an outer container, an inner tub with holes on the bottom, and a lid attached with elastic bands. To use it, you simply pop your block of tofu inside, lock down the clamps, and leave it in the fridge to press the water out for however long you'd like (at least 30 minutes is recommended). The water is captured in the outer container, and your tofu now has a solid texture that is great for cooking. The solid tofu is hard enough to be stir-fried, deep-fried, sautéed, and grilled. You can also make it smooth in a food processor and then blend the paste into a sauce, dressing, bread dough, batter, or stuffing. Once you have solid tofu to work with, your cooking repertoire will magically multiply!

Put the tofu in the inner tub of the Tofu Press, place the lid on top, and tightly seal it with the elastic bands. Wait at least 30 minutes to have solid tofu. The Tofu Press is compact, easy to store, and dishwasher safe.



Squeezing out excess water with the Tofu Press offers you a whole new world of tofu tastes and textures. Carrots and broccoli dressed with tofu sauce (left) is an oil-free vegetarian dish, and you might also want to try the exciting tofu green curry (right).

Tofuture www.tofuture.com

FOOD/RESTAURANT

Izakaya Transforms into a Ramen Spot at Lunchtime

Popular Japanese pub, Izakaya Restaurant in the East Village recently introduced a new service in their business. They transformed the Japanese pub into a ramen specialty restaurant under the name of **Ramen at Izakaya** only during lunchtime from Wednesday to Sunday (No operation on Mondays and Tuesdays.) The four ramen, *Shio Ramen* (pictured), *Spicy Miso Ramen*, *Shoyu Ramen* and *Spicy Tan Tan Men*, are all crafted with house-made soup full of umami through chicken bone, pork bone and dashi broth. Each ramen is topped with nearly 1-inch thick boiled "chashu" pork, soft-boiled egg, and beansprouts, and finished with melting lard. To accompany ramen dishes you can also order cold and hot appetizers and Izakaya original *Premium Katsu Sandwich* (pork cutlet sandwich) made with a thick cut of pork and prepared at a low temperature for 7 hours.

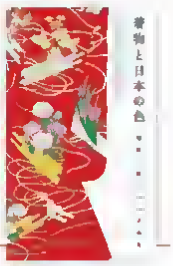
Ramen at Izakaya
326 E. 6th St., (bet. 1st & 2nd Aves.), New York, NY 10003 | TEL: 917-697-7162 | www.theizakaya.nyc

BOOK

Analysis of Japanese Aesthetics Through Kimono Colors

The Japanese clothing style has been completely replaced by that of Western style by now due to its convenience and easiness. However, their traditional garment, commonly known as kimono and obi sash are still deeply embedded in Japanese culture and creates a foundation of Japanese people's sense of aesthetics. Detailed drawings, realistic and stylized depictions of nature, geometric patterns, and unique color palettes—these are aesthetics we can see in kimono and obi fabrics, and they are simply works of art.

KIMONO AND THE COLORS OF JAPAN written by Japanese stylist and kimono antiquarian, Katsumi Yumioka explores Japanese color theory through rare antique kimono and obi collections from the 19th Century to early 20th Century. Each spread of this book is dedicated to a single color and its meaning in the context of Japanese culture and trends along with gorgeous pictures. It further organizes the kimono and obi according to what the author calls "Nihon no Kokoro no Iro" (colors of the Japanese heart). Originally released in 2005 and re-released this April with new print, the book will fascinate fashion lovers, graphic designers, textile designers, tattoo artists, art professionals, and anyone who is interested in Japanese culture.



PIE International www.pie.co.jp/english

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P.08 *Enjoy Cold Matcha and Green Tea at Home*

Now that the temperature outside is rising, we share easy recipes to make cold matcha & green tea drinks that can cool down your body.

P.10 **11 Liquors and Drinks You Should Try This Summer**

P.13 **MONO-Logue:** Iwatani Portable Butane Stove

P.14 **10 Summer Home Cooking Recipes**

P.22 **Grocery List**

Enjoy Cold Matcha at Home

Matcha lattes, matcha smoothies, matcha Frappuccinos®—drinks featuring matcha (powdered green tea leaves) are very common in cafés and restaurants in New York these days. This traditional drink, which has been enjoyed in Japan for centuries, is now turning into something marvelous in the US. Many of you may think it's hard to make café-quality matcha drinks, but it is not really so complicated. Now that the temperature outside is rising, here are some cool matcha drinks that you can easily make at home.

Basics

Simply put, matcha is made by dissolving matcha powder in water. To make a tasty bowl of matcha (Japanese traditionally drink matcha from big, bowl-like cups), however, requires knowledge, experience, and practice. There are several factors that affect the taste of the drink: the type of matcha powder, the type of water, the temperature of the water, the amounts of matcha powder and water, and the way the powder is dissolved into the water.

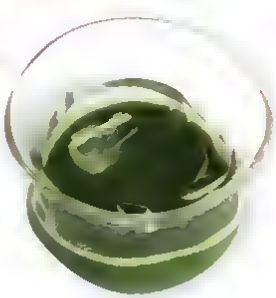
If you would like to master making the perfect bowl of matcha, you will need to go through much trial and error, but again, the very basic way to prepare it is just to dissolve some matcha powder in water. Here are three variations on that method to start your cold matcha drink exploration.

Ice Cold Matcha

[Ingredients]
- ❑ 1/2 tsp matcha powder
- ❑ 1/3 cup hot water*
- ❑ 1-4 ice cubes, depending on their size

[Directions]
1. Scoop out the matcha powder and strain into a bowl.**
2. Add hot water gently.
3. Whisk for 30 seconds or so.
4. Put ice cubes in a glass and pour the matcha over them.

*About 175 degrees Fahrenheit is the best temperature for bringing out the beautiful features and umami of matcha.



**We used Hario's Cha Cha Kyusu "Maru" teapot (300ml). It's for brewing tea, but the curve of the bowl is perfect for whisking mat cha. Also, the pouring mouth is convenient for transferring the whisked matcha into another glass or cup.

Cold Matcha

[Ingredients]
- ❑ 1/2 tsp matcha powder
- ❑ 1/2 cup cold water***

[Directions]
1. Scoop out the matcha powder and strain into a bowl.
2. Add cold water gently.
3. Whisk for 30 seconds or so.
4. Pour the matcha into a glass and enjoy.

***We recommend soft water to enjoy matcha's umami, but if you like a crisp and bitter taste, hard water would work, too.

Cold Matcha Latte

[Ingredients]
- ❑ 1/2 tsp matcha powder
- ❑ 1/4 cup cold water
- ❑ 1/2 cup milk
- ❑ 1-4 ice cubes, depending on their size (optional)

[Directions]
1. Scoop out the matcha powder and strain into a bowl.
2. Add cold water gently.
3. Whisk for 30 seconds or so.
4. Pour the milk into a glass, then pour the matcha into it and stir.

Tip: If you would like to make your latte sweet, add some simple syrup. Do not add sugar directly.

Easy Variations

Cold Matcha Latte *(made in a blender)*

[Ingredients]
- ❑ 1/2-1 tsp matcha powder
- ❑ 1/4 cup cold water
- ❑ 1/2 cup milk
- ❑ 1-2 tbsp simple syrup (optional)
- ❑ 1-4 ice cubes depending on their size (optional)

[Directions]
1. Scoop out matcha powder and strain into a blender
2. Add the rest of the ingredients and mix well in the blender
3. Pour into a glass to serve

Mason Jar Cold Matcha Latte

[Ingredients]
- ❑ 1/2-1 tsp matcha powder
- ❑ 1/4 cup cold water
- ❑ 1/2 cup milk
- ❑ 1-2 tbsp simple syrup (optional)
- ❑ 1-4 ice cubes depending on their size (optional)

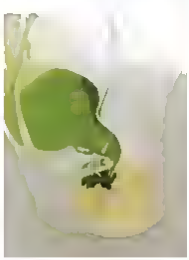
[Directions]
1. Scoop out matcha powder and strain into a mason jar
2. Add the rest of the ingredients and shake well
3. Pour into a glass to serve

Matcha Smoothie

[Ingredients]
- ❑ 1 tsp matcha powder
- ❑ 1 scoop vanilla ice cream
- ❑ 1/2 cup milk
- ❑ 1-4 ice cubes depending on their size (optional)

[Directions]
1. Scoop out matcha powder and strain into a blender
2. Add the rest of the ingredients and mix well in the blender
3. Pour into a glass to serve

Matcha Affogato



[Ingredients]
- ❑ 1 tsp matcha powder
- ❑ 1/8 cup cold water
- ❑ 1-2 scoops vanilla ice cream

[Directions]
1. Scoop matcha powder and strain into a bowl
2. Add hot water gently
3. Whisk for 30 seconds or so
4. Place ice cream in a glass and pour matcha over it

Traditional Japanese Summer Drinks

Cold Mugicha

The summer drink that Japanese people enjoy most regularly is not cold matcha but cold mugicha barley tea. The nutty aroma of this mineral-rich and caffeine-free drink is particularly enticing. Every household keeps mugicha in the fridge in warm months to quench thirst and keep people hydrated.

Cold Green Tea

Brewed green tea is usually enjoyed hot, but you still can make it cold. To make cold green tea, simply brew hot tea as usual and chill it or brew darker green tea and pour over ice cubes to chill. You can also make "cold-brewed" green tea. Cold-brewed green tea produces a sweeter taste profile than green tea made hot and then chilled in the fridge. You can just soak loose green tea leaves in cold water, let them sit for a couple of hours, and then strain the tea. A straining paper bag (shown in the photo below and available at Japanese grocery stores) allows you to avoid making a mess when discarding the tea leaves. If you don't have loose leaves, you can also use a couple of green tea bags.

How to Make Cold-Brewed Green Tea
1. Put 2–3 tablespoons of green tea leaves into a straining paper bag and fold the top of the bag.
2. Soak the bag in a jar filled with 3 cups of cold water.
3. Let it steep in the fridge for 2-3 hours.

11 LIQUORS AND DRINKS YOU SHOULD TRY THIS SUMMER

AKAZARU

This shochu is crafted with a rare variety of premium sweet potato Nounn No 56 known as the King of Purple Sweet Potato" The result is a refreshing aroma and clean, well-rounded flavor To enjoy Akazaru's sweet and fruity taste drink it by cutting with water or on the rocks Also recommended in summer is shochu highball" made by cutting with soda If you add lime juice to the Akazaru shochu highball and garnish with mint it will be a homemade *Akazaru Mojito*

KOMASA JYOZO CO , LTD
ao.komasa.co.jp

CHOYA YUZUSSHU

Yuzusshu is the first non alcoholic yuzu flavored sparkling sake in the U S Yuzu is a citrus that grows in Japan and its flavor is similar to grapefruit with definite overtones of mandarin orange Made without any flavor enhancer or preservatives Yuzusshu captures the fresh and lively flavor of yuzu Its uplifting flavor with a clean finish and a pleasant fizz will make it an excellent alternative to a regular yuzu sake or beer to go along with your meal

CHOYA UMESHU USA INC
www.choya.com

GEKKEIKAN TAAOITIONAL

This US made junmai sake by Gekkeikan, esteemed sake brewery in Kyoto with over 380 years history embodies the company's sake brewing tradition that has been handed down for centuries It is not only good to drink on its own, but it also can be transformed into a great summer drink with an addition of citrus fruits Recommended is a cocktail called *Samurai Rock* made by mixing lime juice with Gekkeikan Traditional with a ratio of 1 to 3 or 4 and being served on the rocks

Gekkeikan Sake USA, Inc
www.gekkeikan-sake.com

GINJO-SHU 'AZUAE' TOSATSUAU

Azure is a ginjo sake made with deep sea spring water from off the shore of the local Muroto cape This water has traveled for two thousand years beneath the deep ocean floor and is well-balanced in mineral content. Awarded the Grand Prix in the ginjo sake section in The U S National Sake Appraisal in 2017 it is smooth and dry with a clean aftertaste Serving it chilled straight up is the best way to savor its clean well-balanced flavor but try it on the rocks to enjoy its beautiful smoothness

TOSATSURU SAKE BREWING CO., LTD
www.tosatsuru.co.jp

ICHIDAI MISEN SPAAKLING

This sparkling sake was developed for being enjoyed as an aperitif or a toast drink It has very fine yet strong bubbles with a beautiful ginjo aroma and citrus like refreshing tone and took three years for the brewery to perfect the flavor Reminiscent of fruits like Muscat grapes and peaches and with only 11% alcohol content, it is easy to drink and can be enjoyed like white wine When chilled you can taste Ichidai Misen Sparkling's excellent features best

CHUGOKU JOZO Co , Ltd
www.chugoku-jozo.co.jp/en

IICHIKO BAR FRUITS YUZU & UME

Perfect for quenching thirst in summer iichiko BAR Fruits YUZU and iichiko BAR Fruits UME are fruit blended barley shochus with low alcoholic content about 8% YUZU has a refreshing yuzu citrus aroma with a touch of sweetness from honey UME boasts a nice balance of plum and lychee flavors Both are made with natural ingredients Recommended to drink chilled or on the rocks iichiko BAR Fruits YUZU and UME are not available in Japan but in the U S

iichiko USA., Inc.
www.iichiko.co.jp/en

LENTO

"LENTO is a shochu aged by the "onkyo jukusei" (acoustic aging) method in a cellar with the sound of classical music for three months The result is a round aroma and clean flavor which goes well with a wide variety of cuisines Its light flavor with an underlying sweetness makes it a great cocktail base for Cosmopolitans and Martinis Also popular in Japan now is LENTO & Soda made by cutting LENTO with the same amount of soda You can replace soda with 7Up as well

Amami Oshima Kuura Brewing Corp.
www.lento.jp

SHIMEHARITSURU JUN

This smooth junmai ginjo is crafted with premium sake rice variety Gohyakumangoku and the pristine delicate and almost sweet underground water from the local mountain range Light and dry with a subtle fruity aroma a light sweetness of rice and a clean finish it pairs nicely with any dish from refreshing to deep fried dishes But it goes particularly great with sushi and lightly seasoned seafood dishes During hot seasons enjoy chilled and served in an ice-cold glass

MIYAO SAKE BREWING CO., LTD
www.shimeharitsuru.co.jp/english

TYKU CUCUMBER

TYKU Cucumber is a unique beverage that brings the fresh crisp flavor of cucumber to a classic junmai sake made with only rice, koji yeast and water TYKU Junmai is infused with all-natural cucumber to create a delicate not overly sweet flavor of fresh cucumber with a smooth finish Its clean and elegant taste make it perfect for both sake beginners and sake enthusiasts looking for sophisticated innovation Its refreshing and a great palate cleanser if you drink it with food

TYKU Sake
www.tykusake.com

TYKU JUNMAI SAKE

TYKU Junmai is brewed at the award-winning Umenoyado Brewery in Nara Prefecture Japan Akebono sake rice is polished to 70% and brewed with the famed #901 yeast, handmade koji and pristine iron-free water Fresh and slightly sweet with subtle pear notes leaving softness on the palate TYKU Junmai is a versatile sake easily paired with both seafood and more smoky robust flavors like grilled and barbecued proteins In this outdoor season enjoy this sake chilled and with barbecue!

TYKU Sake
www.tykusake.com

URA-GASANRYU KOKA

The Ura-Gasanryu series sakes were developed in aiming to create unprecedented taste not bound by conventional brewing methods and traditions One Ura-Gasanryu series sake Koka is a honjozo that boasts a refreshing aroma and clear flavor with a sharp aftertaste The clean taste like white wine makes it easy to drink even for sake beginners and great with Japanese and Italian cuisine In hot seasons it is perfect when enjoyed with cold appetizers such as carpaccio and crudo

Shindo Sake Brewery Co., Ltd
www.kurouzaemon.com/en

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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

With its clean lines and balanced elements, the EcoPremium is an elegant piece of design that is perfect for a wide range of surfaces.

A lot of innovation is concentrated within the burner, which not only delivers on heat, but also saves fuel.

The special inner flame burner head allows the flame/heat to be concentrated more in the center of the cookware. This allows the stove to have the fuel usage of only 10,000 BTU/hr but perform like a 12,000 BTU/hr stove.

Head to MTC Kitchen (711 3rd Ave., NYC / www.mtckitchen.com) to see the EcoPremium and its selection of accessory pans on display.

Vol. 83 - MONO of the month

Iwatani Portable Butane Stove

Many professional and home cooks swear by gas stove top cooking – it's preferred for its speed, and offers better control of the heat compared to its electric counterparts. But in Japan, portable butane stoves have been equally put to use, as they present even greater flexibility when it comes to the ability to cook anywhere, indoors or out. And with the Cassette-FFU EcoPremium by Iwatani – Japan's leading manufacturer of portable stoves – butane powered cooking is achieving levels of efficiency, safety, and convenience that have never been higher. It's the perfect partner for the summer grilling season.

You can see the roots of the EcoPremium as far back as the first version of the Cassette-Feu' ('feu' is the French word for fire), released in 1969. The basic design consists of the burner (the centerpiece of the unit), and a gas canister (replaceable, sold separately) that is housed off to the side, shielded from the heat. While this latest model is smaller than ever before, the biggest change with the EcoPremium is the inner burner, which has been redesigned to deliver a more concentrated heat towards the center of the cooking surface. This allows the stove to function as a high-powered 12,000 BTU per hour stove, while only using a much more efficient, less wasteful, 10,000 BTU/hr.

Most typical gas flames flare outward, like a flower. This ends up aiming the heat towards the outer edges of the cooking surface. With the EcoPremium, you can clearly see how the flame has a convex shape, keeping the heat closer to the center, and allowing for a more even heat that spreads across the bottom of the pan. This is perfect for all types of cooking, especially for searing or sautéing, as there are fewer 'cold spots' that might cause uneven cooking. For popular wintertime tabletop hot pot cooking (like Japanese *nabe*), the even heat also ensures that your ingredients are cooking at the right temperature at a consistent rate.

For outdoor BBQs, however, the EcoPremium is a clear winner. While charcoal grills may still reign supreme in the US, the EcoPremium can be set up almost anywhere, ready for grilling. It also allows for more nuanced cooking, especially when paired with Iwatani's own accessories like the mesh-style Aburi Grill Plate, which is perfect for everything from yakitori skewers to vegetables. Iwatani's Non-Stick BBQ Grill Pan captures what makes Japanese or Korean style BBQ grilling so delicious. Though small, the EcoPremium can handle many types of pans with a diameter up to 11.5-inches.

The EcoPremium is also easy to clean, and the non-stick steel drip pan also catches any drippings or spills. Safety features include a magnetic locking system and an automatic safety shut off in case you knock the unit over.

But if you're looking for something more heavy duty, Iwatani offers larger stoves like the 15,000 BTU '35FW' model, and even a commercial grade, 20,000 BTU 'G-STATION', which is like a carry-on suitcase that can be transformed into a grill. Other products that can round out your collection include Butane torches that are perfect for brûléeing, and even gas matches.

Iwatani Corporation of America
www.iwatani.com

10 Summer Home Cooking Recipes

Karami Somen (Spicy Cold Somen Noodles)

[Ingredients]
(Serves 4)
- ❑ 4 bunches somen noodles
- ❑ Kimchee to your taste
- ❑ ½ cucumber
- ❑ 2 chicken tenders
- ❑ sake or cooking sake to season
- ❑ ¼ cup Mizkan Oigatsuo Tsuyu
- ❑ 1 ¾ cups water

[Directions]
1. Cook somen noodles according to the directions on the package *
2. Dress chicken tenders with sake and cook in microwave for 90 seconds
3. Once chicken is done, shred it and set it aside
4. Shred cucumber and cut kimchee into bite size
5. Dilute Mizkan Oigatsuo Tsuyu with water
6. Place somen noodles on a plate, pour the sauce and top with chicken, cucumber and kimchee

*Cooking time varies depending on the products but below is the basic steps to cook somen noodles
1. Bring water to a boil and add somen noodles.
2. Cook for about 3-4 minutes
3. Once it's done, drain and rinse it in running water
4. Drain completely to serve

Point If you top with more vegetables, you can enjoy it like a salad. You are free to add sesame oil or replace chicken tenders with thinly sliced meat to make your own versions.

Mizkan Oigatsuo Tsuyu
This "tsuyu" sauce for noodles is crafted with dashi broth made from katsuobushi bonito flakes. Umami from the bonito flakes extracted through "two time" boiling process is distinct in this loose yet robust tsuyu. It can be used not only with noodles like udon and somen but also other dishes like teriyaki simmered dishes, don bun bowls and salad.

www.mizkan.com

Milanesas De Pollo (Argentinian Chicken Cutlets)

[Ingredients]
(Serves 2)
- ❑ 1 skinless boneless chicken breast (about ½ lb)
- ❑ 1 egg
- ❑ 1 tbsp Gluten-Free Tamari Soy Sauce
- ❑ 1 tsp dried parsley
- ❑ ½ tsp garlic powder
- ❑ Vegetable oil for frying
- ❑ Gluten Free Sweet Chili Sauce to taste
- ❑ Gluten-Free Panko

[Directions]
1. Lay the chicken breast on cutting board and cut it into 1/4" thickness
2. Beat egg and add dried parsley, garlic powder and Gluten-Free Tamari Soy Sauce. Mix well
3. Dip chicken in the egg mixture and coat well
4. Grind Gluten-Free Panko in a food processor
5. Heat a saute/frying pan with vegetable oil just enough to cover the chicken. You don't have to fill it as much as deep frying
6. Coat chicken breast with the egg mixture and then dust with Gluten-Free Panko
7. Fry each side until panko browns and gets crispy
8. Serve it with Gluten-Free Sweet Chili Sauce on the side

Point Ground Gluten-Free Panko makes the cutlet crispier and less oily. Recommended to eat hot, but the crispy texture remains even when it's cooled down.

Gluten-Free Tamari Soy Sauce
Kikkoman Gluten-Free Tamari Soy Sauce is a premium tamari soy sauce with the same rich, savory taste and flavor you've come to expect from Kikkoman Soy Sauce. Free from gluten, alcohol, MSG and preservatives, Kikkoman Gluten-Free Tamari Soy Sauce is traditionally brewed from four simple ingredients—water, soybeans, salt and sugar. It is Non-GMO Project Verified and is certified gluten-free by the Gluten Intolerance Group (GIG).

www.kikkomanusa.com

Pesto Mazemen

[Ingredients]
(Serves 2)
- ❑ 1 "onsen tamago" egg (Can be substituted with poached egg or soft boiled egg)
- ❑ 1 pkg. Sun Noodle Soba Sauce
- ❑ 3 tbsp store bought pesto sauce
- ❑ Fresh basil leaves to garnish
- ❑ 1 serving Sun Noodle Fresh Ramen Noodles
- ❑ 2-3 cherry tomatoes, sliced

[Directions]
1. In boiling water, cook ramen noodles for 3 minutes.
2. Drain and rinse with ice-cold water
3. Toss noodles with pesto sauce and mix well until noodles are coated
4. Place the noodles on a serving dish
5. Top the noodles with cherry tomatoes, basil leaves and onsen tamago
6. Mix soba sauce into noodles

Point Add soba sauce to taste. Mix all ingredients together to incorporate flavors.

Sun Noodle Fresh Ramen Noodles
Sun Noodle Ramen Noodles make it easy for home cooks to create high-quality ramen at home. Noodles are available in Thick (No. 18), Medium (No. 22) and Thin (No. 28) varieties to suit your recipe needs. Each package comes with two fresh ramen noodle servings. Simply pair with your favorite soup base (sold separately), add your desired toppings and enjoy!

www.sunnoodle.com

Seafood Pasta with Shrimp Gyoza

[Ingredients]
(Serves 2)
- ❑ 6-8 mussels, washed ❑ 6-8 clams, washed ❑ 6-8 deveined and peeled shrimps ❑ 1/4 cup finely chopped parsley ❑ 2 cloves garlic, finely chopped ❑ 1 1/2 cup canned crushed tomato ❑ 8-10 Day-Lee Pride Shrimp Gyoza
- ❑ 3 fillets salted and canned anchovies, finely chopped
- ❑ 4 tbsp extra virgin olive oil ❑ 4.5 oz linguini pasta
- ❑ 1/4 cup white wine ❑ 2 cloves garlic, finely chopped
- ❑ Salt and black pepper to taste

[Directions]
1. Pan fry Day-Lee Pride Shrimp Gyoza according to the instructions on the back of the bag. Put them aside. **2.** In a pan, put olive oil, chopped anchovies and garlic. Turn on the heat to medium and let the garlic cook. **3.** When the garlic starts to sizzle, add canned tomato, pinch of salt and some ground pepper, clams and mussels. Add wine and cover with a lid until all the clams and mussels open. **4.** Add shrimp and cook until shrimp turn pink. **5.** Add chopped parsley and turn off the heat. **6.** Cook linguini 3 minutes less than suggested cooking time in a big pot of boiling water. **7.** Add cooked linguini to the seafood in tomato sauce. Add 4 tablespoons of pasta cooking water to the sauce as well. **8.** Bring the sauce with pasta to a boil and let it simmer for two minutes. Turn off the heat and taste. If needed, add salt. **9.** Put linguini and seafood in serving plates and top with freshly ground pepper. Feel free to sprinkle with additional chopped parsley.

Point You can use other seafood, such as scallops, squid, salmon, etc. You can add some chili flakes when cooking garlic for some heat.

Day-Lee Pride Shrimp Gyoza (Potstickers)
Day-Lee Pride Shrimp Gyoza is Japanese style potstickers featuring flavorful shrimp with cabbage, onions, and spices. It contains a higher percentage of protein in the filling than other brands. It is fully cooked before frozen so you just heat it with a variety of available methods of your choice: either pan-fry, deep-fry, steam, boil or microwave to serve. Or you can just add into soup to make scrumptious soup dumplings. Since there's no MSG added, it is a healthier option for kids and families.

www.dayleepride.com

Shredded Chicken and Mint Summer Roll

[Ingredients]
(Serves 2)
❑ 1 chicken breast ❑ 18-24 mint leaves ❑ 1/2 cup thinly sliced red onion ❑ 3-4 Persian or mini cucumbers ❑ 3-4 slices ginger ❑ 1-2 cloves garlic ❑ 2 tbsp salt ❑ 1/2 cup sake ❑ 6 sheets round rice paper wrappers (8 1/2 inch diameter) ❑ 3 tbsp Kikkoman Hoisin Sauce ❑ 3 tbsp Kikkoman Sweet Chili Sauce

[Directions]
1. Coat chicken breast with 1 tablespoon of salt and let it sit for 15 minutes **2.** Put ginger slices and smashed garlic cloves in 3 cups of water and bring it to a boil **3.** Add sake and 1 tablespoon of salt **4.** Put chicken breast in the seasoned boiling water and turn the heat down to medium **5.** Poach chicken breast for 20 minutes **6.** Let chicken breast cool down in the poaching liquid **7.** When completely cooled, take out the chicken and shred with hands **8.** Julienne cucumbers **9.** Place a clean damp kitchen towel on a work surface **10.** Fill shallow dish with water and submerge the wrappers one at a time for about 10 seconds **11.** Place on the damp towel and put 3-4 mint leaves, shredded chicken breast and red onion slices in the center **12.** Fold the bottom half of the rice paper wrapper over the filling. Then fold both sides in and finish by tightly rolling the entire wrapper up **13.** Serve with hoisin sauce and sweet chili sauce as dipping sauce

Point You can substitute chicken breast with poached shrimp, grilled tofu and other ingredients of your choice.

Gluten-Free Sweet Chili Sauce
Kikkoman Gluten-Free Sweet Chili Sauce is an authentic Asian sauce without gluten. It's tantalizingly sweet and spicy with bits of garlic. It captures a subtle Thai flavor with a mild chili kick. This versatile sauce adds sweetness while balanced with savory to liven any dish. Use it right from the bottle as a dip, glaze, or just simply as a sauce.

www.kikkomanusa.com

Spicy Ponzu Nabe with Sriracha Gyoza Dumplings

[Ingredients]
(Serves 4)
❑ 5 cups water
❑ 1/2 cup ponzu
❑ 1/2 tsp salt
❑ 1/4 cup sake
❑ 16-20 Day-Lee Pride Sriracha Chicken Gyoza Dumplings
❑ 1 bunch cilantro
❑ 1 bunch scallions
❑ 1 jalapeno pepper, sliced
❑ 2 limes

[Directions]
1. Cut scallions diagonally into bite size pieces
2. Roughly chop cilantro
3. Cut limes into wedges
4. Boil water, ponzu, salt and sake in a pot
5. Add dumplings, scallions, jalapeno pepper slices (adjust to your spice level), and cilantro
6. When the dumplings are cooked, serve in individual bowls, add more cilantro and squeeze some lime right before eating

Point You can add some more greens such as spinach, arugula, swiss chard, and kale as well as some mushrooms.

Day-Lee Pride Sriracha Chicken Gyoza (Potstickers)
Japanese style potstickers have thinner dough and more filling than Chinese style. Day-Lee Pride Sriracha Chicken Gyoza is a frozen, ready-to-use Japanese style potsticker with a zesty blend of dark meat chicken, cabbage, onions, spices, and sriracha sauce. It is fully-cooked before frozen, offering a variety of available heating methods such as pan-fry, deep-fry, steam, microwave, or just adding in soups. With a higher percentage of protein in the filling and no MSG added, the Day-Lee Pride Sriracha Chicken Gyoza is a healthier option for kids and family.

www.dayleepride.com

Taco Rice

[Ingredients]
(Serves 2)
❑ ½ onion ❑ 1 clove garlic
❑ ½ lb ground meat (beef and pork)
❑ Salt and pepper to taste
❑ 1 tbsp Gluten-Free Tamari Soy Sauce
❑ 2 tbsp 50% Less Sodium Gluten-Free Teriyaki Marinade & Sauce
❑ 2 tbsp tomato ketchup
❑ 1 tsp cumin powder
❑ 1 tbsp vegetable oil ❑ 2 leaves lettuce
❑ 4 grape tomatoes or ½ tomato, diced
❑ ½ avocado, sliced or diced
❑ Grated cheese to your taste
❑ 2 cups cooked rice

[Directions]
1. Saute garlic with vegetable oil until it releases an aroma
2. Add onion and saute until it's cooked through
3. Add minced meat and salt, pepper, and cumin powder
4. Once the meat is cooked through, add Gluten-Free Tamari Soy Sauce, Kikkoman 50% Less Sodium Gluten-Free Teriyaki Marinade & Sauce and tomato ketchup. Keep stir frying until all the sauces incorporate well
5. Arrange cooked rice on a plate, and top with lettuce, meat sauce, cheese, tomato, and avocado

Point You can add chili powder to the meat sauce to add a kick. Gluten-Free Tamari Soy Sance nicely masks the smell of beef and pork, and Ginten-Free Teriyaki Sance makes it more flavorful

50% Less Sodium Gluten-Free Teriyaki Marinade & Sauce
Kikkoman 50% Less Sodium Gluten-Free Teriyaki Marinade & Sauce is a premium teriyaki sauce that contains 50% less sodium than Kikkoman Gluten-Free Teriyaki Marinade & Sauce while maintaining the same rich, savory flavor and taste. Made using traditionally brewed soy sauce with four simple ingredients – water, soybeans, salt and sugar – it is certified gluten-free by the Gluten Intolerance Group (GIG).

www.kikkomanusa.com

Tacos with Slow Cooked Hoisin Sauce Chicken

[Ingredients]
(Serves 4)
- ❑ 1 lb chicken breast
- ❑ ½ cup Gluten-Free Hoisin Sauce
- ❑ 2 tbsp Rice Vinegar
- ❑ ½ cup water or sake
- ❑ 8 taco shells (corn tortillas)

Toppings: Avocado, cilantro, jalapeno, tomato, salsa sauce, cheese, etc

[Directions]
1. Put chicken breast, Gluten-Free Hoisin Sauce and Rice Vinegar in slow cooker and set to High. Cook for 2-3 hours
2. Once chicken is cooked through, remove the chicken and shred apart using forks
3. Place the chicken back in the crock pot to dress with sauce in the cooker
4. Quickly heat taco shell over a direct fire on a stove
5. To assemble, put your choice of ingredients on top of the taco shell and fold

Other topping combination ideas
Hoisin Sauce Chicken, lettuce, corn, and cheese
Hoisin Sauce Chicken, cilantro, lime, and jalapeno
Hoisin Sauce Chicken, tomato, onion, and cheese

Point If you don't have a slow cooker, cook it in a pot at low heat. By adding rice vinegar, you can reduce the amount of sodium you need to use. Also, rice vinegar can kill the greasiness.

Gluten-Free Hoisin Sauce
Gluten-Free Hoisin Sauce is a versatile, complex sauce with the perfect balance of sweet, sour, and savory. It features subtle hints of Chinese five spice with a fruity punch. It is an elegant Asian barbeque sauce that is so bold yet versatile. When used as a marinade on meat, nothing quite compares.

www.kikkomanusa.com

Tofu Burger

[Ingredients] (Yields 6 burgers)
- ❑ 1 pkg. House Foods Extra Firm or Super Firm Tofu, drained and pressed
- ❑ 8 oz button or crimini mushrooms, finely chopped
- ❑ ½ cup rolled oats
- ❑ 2 tbsp tamari
- ❑ ½ tbsp sugar
- ❑ 1 tsp onion powder
- ❑ ½ tsp garlic powder
- ❑ ½ tsp salt
- ❑ ¼ tsp pepper
- ❑ ½ cup cashews
- ❑ 1 tbsp oil

(To assemble)
- ❑ 6 burger buns
- ❑ 1 head lettuce, washed and cut
- ❑ 1 tomatoes, sliced
- ❑ 1 onion, thinly sliced
- ❑ 1 jar sliced pickles
- ❑ Ketchup to taste
- ❑ Mustard to taste

[Directions]
1. Set a large pan to medium high heat and add a bit of oil. Once oil gets hot, add mushrooms and sauté until browned. Then set aside.
2. In a food processor combine cashews with 1 tablespoon of oil until it forms a paste or cashew butter.
3. Crumble tofu in a large bowl and combine it with cashew butter, mushrooms, oats, tamari, sugar, onion powder, garlic, salt and pepper.
4. Form 6 patties from mixture. They should be about ¼ inch thick.
5. In a pan set to medium high heat add a bit of oil. Once oil gets hot, add patties. Let patties brown from 3-4 minutes on each side. Remove from heat once patties are done and let them cool for 1-2 minutes.
6. Prepare your burger, add desired toppings and condiments.

Point Enjoy it protein style by replacing the burger buns with lettuce for a low carb meal.

Organic Tofu Extra Firm
Made from 100% U.S. grown, non-GMO soybeans, House Foods Organic Tofu Extra Firm is the firmest of all tofu with the most amount of protein (9g per serving). Its consistency makes it suitable for heartier dishes and replacing meat. Firm tofu and Extra firm tofu can be used interchangeably in many recipes.

www.house-foods.com

Tropical Fruit Tart

[Ingredients]
(Serves 8)
- ❑ 1 pkg. House Foods Tofu Soft
- ❑ 2 cups mango puree
- ❑ ½ cup passion fruit puree
- ❑ ¼ cup coconut milk
- ❑ ½ cup sugar
- ❑ 2 tbsp cornstarch
- ❑ 1 pre-baked tart/pie shell (The diameter of the tart is 9")
- ❑ Sliced fruit of choice to garnish

[Directions]
1. Preheat oven to 350°F
2. In a food processor blend tofu, fruit puree, coconut milk, sugar and cornstarch
3. Once mixture gets smooth, transfer it into pre-baked tart shell, and bake for 50 minutes or until done
4. Once done, remove it from oven, and refrigerate until completely chilled
5. Decorate tart with sliced fruit, serve chilled

Point For optimum baking results, use a glass or dull-metal pie pan. Avoid shiny metal or disposable aluminum pans, which reflect heat and prevent crusts from browning.

Organic Soft Tofu
Made from 100% U.S. grown, non-GMO soybeans, House Foods Organic Soft Tofu has a smooth and delicate body with a mild milky flavor. It can be a great neutral base for a sweet element and it also works well in savory dishes.

www.house-foods.com

ADVERTISEMENT

Enjoy Summer Outdoor Dining

with Kikkoman Seasonings

As Memorial Day draws near, we are getting excited for outdoor activities. Whether you go to the beach, camp, or picnic or just throw a rooftop party, you need hearty food to accompany the event. Here, we introduce American style dishes made by using Kikkoman seasonings, which can absolutely spice up your summer outdoor dining.

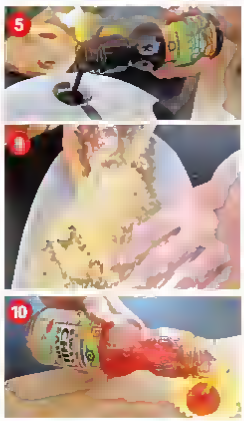
[Ingredients] (Serves 2)
- ❑ 4 chicken wings
- ❑ Kikkoman Sweet Chili Sauce to dip
- ❑ Oil to deep-fry

(For meat pate)
- ❑ 2 oz ground pork
- ❑ 0.3 oz dried harusame (bean-starch vermicelli)
- ❑ 1/3 carrot
- ❑ 1 dried shiitake mushroom
- ❑ 2 tsp tapioca flour
- ❑ 2 tsp Kikkoman Oyster Sauce
- ❑ 2 tsp Kikkoman Tamari Soy Sauce

(For breading)
- ❑ Gluten free flour (Can be substituted with rice flour)
- ❑ Kikkoman Gluten Free Panko
- ❑ 1 egg

[Directions]

1. Remove bones from chicken wings. Be careful not to tear the skin.
2. Marinate the wings with Kikkoman Tamari Soy Sauce for 30 minutes in refrigerator.
3. Rehydrate harusame and shiitake mushroom with boiling hot water and remove excess water.
4. Cut harusame into small pieces with cooking scissors. Mince shiitake mushroom and carrot.
5. Mix all the paté ingredients well.
6. Divide the paté mix into 4, and stuff it into pockets of the 4 chicken wings.
7. Place the stuffed chicken wings on a plate and cook in microwave for 3-5 minutes. (If you hear sputtering sounds, reduce the cooking time.)
8. Bread the wings by applying gluten free flour, then egg, and Kikkoman Gluten Free Panko.
9. Heat enough oil to cover the wings. Deep-fry the breaded wings at medium heat.
10. Serve with Kikkoman Sweet Chili Sauce.



[Ingredients] (Serves 2)
- ❑ ¼ red cabbage, julienned
- ❑ 2 tbsp Kikkoman Rice Vinegar
- ❑ 1 pinch salt
- ❑ 2 tsp cane sugar

[Directions]

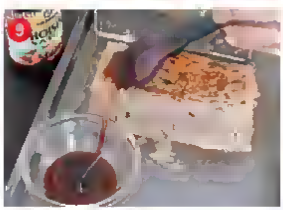
1. Put julienned red cabbage and salt into a plastic bag or Ziplock.
2. Gently shake and massage the bag to allow red cabbage to absorb salt.
3. Let it sit under a weight (a ceramic plate is good enough) for 30 minutes.
4. Add Kikkoman Rice Vinegar and cane sugar, give a little massage again, and let it sit under a weight for 1-3 hours.

[Ingredients] (Serves 2)

- ❑ ½ lb ground beef
- ❑ ½ lb ground pork
- ❑ 1 clove garlic minced
- ❑ ¼ onion finely chopped
- ❑ 5-7 brown mushrooms finely chopped
- ❑ 1 tbsp vegetable oil (for sautéing vegetables)
- ❑ 1 tbsp vegetable oil (for lining baking dish)
- ❑ 1 egg (for meat paté)
- ❑ 3 hard-boiled eggs
- ❑ 2 tbsp Kikkoman Gluten Free Panko
- ❑ 2 tbsp Kikkoman Tamari Soy Sauce
- ❑ ¼ tsp black pepper
- ❑ 1 tbsp Kikkoman Hoisin Sauce (for glaze)

[Directions]

1. Heat oil in a pan and sauté garlic
2. Once garlic releases its aroma, add onion and sauté
3. Add brown mushrooms and sauté until it's done. Remove from heat and set aside to cool down
4. In a bowl, mix beef, pork, raw egg, sautéed vegetables, Kikkoman Gluten Free Panko, Kikkoman Tamari Soy Sauce, and black pepper well
5. Thinly line vegetable oil inside baking dish
6. Put half of the meatloaf mix on the bottom of the baking dish and place hardboiled eggs in line in center
7. Put the other half of the meatloaf mix over the eggs until it covers them completely
8. Bake in 350°F preheated oven for 40 minutes
9. Remove from the baking dish and glaze with Kikkoman Hoisin Sauce over the surface (top and 4 sides) of the loaf with brush
10. Broil for 3-5 minutes
11. Cool down before slicing to serve



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GLUTEN-FREE SWEET SOY SAUCE FOR RICE
It adds a unique savory sweet flavor to rice and to all kinds of dishes. It is made with traditionally brewed soy sauce and select ingredients to create its special savory sweet flavor.

RICE VINEGAR
The higher vinegar content of white rice vinegar makes it the best choice for sweet and/or tangy dishes for salad dressing and for pickling vegetables.

GLUTEN-FREE PANKO
Instead of wheat, it uses rice flour and is uniquely made to give it a satisfying crunch. Since it is unseasoned it will combine perfectly with all types of seasoning ingredients.

50% LESS SODIUM GLUTEN-FREE TERIYAKI MARINADE & SAUCE
The sweet-savory flavor of teriyaki and its rich mahogany glaze have been universally popular almost since it was first prepared in Japan centuries ago. It contains 50% less sodium than regular one.

GLUTEN-FREE TAMARI SOY SAUCE
It is traditionally brewed from four simple ingredients—water, soybeans, salt and sugar. Is Non-GMO Project Verified and is certified gluten free by the Gluten Intolerance Group (GIG).

GLUTEN-FREE OYSTER SAUCE GREEN LABEL
Rich, thick it is made from the natural liquor extracted from fresh oysters. There are no harsh or fishy flavors like you might find in some oyster sauces.

GLUTEN-FREE SWEET CHILI SAUCE
Authentic asian flavors without the gluten. Tantalizingly sweet and spicy with bits of garlic and chili. Use as a dipping sauce, dressing and in stir fries.

GLUTEN-FREE HOISIN SAUCE
Add the distinctively savory, sweet spiced taste of Hoisin Sauce to stir fries, dipping sauces, marinades and BBQ sauces. When used on meats and chicken, nothing quite compares to this versatile sauce.

50% LEEE SODIUM GLUTEN-FREE TAMARI SOY SAUCE
It is a premium tamari soy sauce that contains 50% less sodium than regular Gluten-Free Tamari Soy Sauce while maintaining the same rich savory flavor and taste.

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Boost Your World Cup Soccer Excitement with Day-Lee Foods Umami Gyoza

FIFA World Cup Russia™ will kick off on June 15th. To accompany your excitement for the month-long heat, try this Russian cuisine inspired snack featuring Day-Lee Foods Umami Gyoza.

Borscht Shot with Grilled Umami Gyoza Dumplings

INGREDIENTS (Serves 4)

- ☐ 4 pieces Day-Lee Foods Umami Gyoza (Any flavor is fine with this recipe)
- ☐ 1 cup* store-bought or homemade cold borscht soup

*Adjust the amount depending on the size of shot glasses)

- ☐ Horseradish (optional)

How to enjoy

Eat gyoza first and chase it with cold borscht soup. Add horseradish before drinking borscht if you want an extra kick!

DIRECTIONS

1. Pan fry gyoza (Follow instructions on back of the package)

2. Pour cold borscht soup in each shot glass

3. Using toothpick, top umami gyoza on each shot glass as shown in the photo on the right. (If toothpick is too short, use any skewers.)
4. Serve them with horseradish on the side

UMAMI GYOZA DUMPLINGS

NO MSG Added

Day-Lee Foods, Inc

Nipponham Group

www.dayleepride.com | www.crazycuizine.com | 800-329-5331 | Santa Fe Springs, CA 90670

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With Sun Noodle, it's easy to create fresh, authentic ramen at home.

1 CHOOSE YOUR NOODLE TYPE.
Pick your favorite noodle, one with just the right texture and slurp factor.

2 CHOOSE YOUR BROTH.
Do you feel like classic Shoyu, rich Tonkotsu or spicy Tan Tan? There's a flavor for every occasion.

3 GET COOKING!
Our noodles and broth are easy to make in your own kitchen. Add your favorite toppings to craft your custom bowl.

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

★ Chopsticks NY available to pick up

GROCERY

M2M B way & 114th — Japanese
2935 Broadway (bet. 114th & 116th St.) 212-280-4900

Daimobu Midtown West* — Japanese
36 W. 56th St. (bet. 5th & 6th Ave.) 212 707-4525

Daimoba Midtown East* — Japanese
128 E. 47th St. (bet. 3rd & Lexington Ave.) 212-755-7280

Katagiri & Co Inc* — Japanese
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3566

NIIGATA* — Japanese
12 E. 49th St. (bet. 5th & Madison Ave.) 212-813-1005

Suerise Mart Midtown* — Japanese
12 E. 41st St. (bet. 5th & Madison Ave.) 646-380-6280

H Mart Haa Ah Ream — Korean
38 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3283

Woonjip — Korean
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115

Midoriya* — Japanese
11 E. 17th St. (bet. 5th Ave. & Broadway) 917-639-3358

Daimobu Greenwich Village* — Japanese
45 9th Ave. (bet. 12th & 13th St.) 212-645-0237

Japaa Premiam Beef — Other
57 Great Jones St. (bet. Bowery & Lafayette St.) 212-260-2333

Suerise Mart Astor PL* — Japanese
4 Stuyvesant St. 2 Fl (bet. 9th St. & 3rd Ave.) 212-599-3040

New Kam Man, LLC.* — Chinese
200 Canal St. (bet. Mott & Mulberry St.) 212-571-0330

Ni Japanese Delicacies — Japanese
120 Essex St. (bet. Rivington & Delancey St.) 646-475-4324

Rosetta Wines* — Other
40 Exchange Pl. (bet. William & Broad St.) 212-361-0007

Tokyo Mart* — Japanese
81 Mulberry St. (bet. Bayard & Canal St.) 212-962-6622

Suanae Mart SoHo* — Japanese
434 Broome St. (bet. Wooster St. & W. B way) 212-219-0033

Midoriya* — Japanese
157 N. 8th St. (bet. Bedford & Driggs Ave.) 718-599-4690

Family Market* — Japanese
29-15 Broadway Astoria NY 11106 718-956-7925

H & Y Marketplace — Korean
150-51 Northern Blvd. Flushing, NY 11354 718-461-1911

H Mart Northern 156 — Korean
156-40 Northern Blvd. Flushing NY 11354 718-499-0005

H Mart Northern Blvd. — Korean
141-40 Northern Blvd. Flushing, NY 11354 718-358-0700

H Mart Unoa — Korean
29-02 Union St., Flushing NY 11354 718-445-5656

H Mart Willistoa Park* — Korean
400 Hillside Ave. Williston Park NY 11596 516-499-0270

H Mart Woodside — Korean
59-10 Woodside Ave. Flushing NY 11377 718-446-0756

Sakara-ya* — Japanese
73-05 Austin St. Forest Hills, NY 11375 718-268-7220

Taiyo foods* — Japanese
45-09 44th St. Sunnyside NY 11104 718-392-2233

H Mart Great Neck* — Korean
425 Great Neck Rd., Great Neck NY 11021 516-482-3113

Nara Japaaese Foods* — Japanese
168A Main St., Port Washington NY 11050 516-883-1838

Shin Nippoa Da* — Japanese
63 Minoola Ave., Roslyn Heights NY 11577 516-625-1814

DAIDO — Japanese
622 Mamaroneck Ave. White Plains NY 10605 914-683-6736

Fuji Mart Scarsdale* — Japanese
816 White Plains Rd., Scarsdale NY 10583 914-472-1468

H Mart Hartsdale* — Korean
371 North Central Ave., Hartsdale NY 10530 914-448-8888

Kam Sae Foods* — Korean
22 Barker Ave. White Plains NY 10601 914-428-4500

NIJIYA Market* — Japanese
18 N. Central Ave. Hartsdale NY 10530 914-948-2178

Dishiebo* — Japanese
283 Halstead Ave., Harrison, NY 10528 914-835-4380

Food Bazaar — Japanese
425 Anderson Ave. Fairview NJ 07022 201-839-5674

Mitsuwa Marketplace* — Japanese
595 River Rd. Edgewater NJ 07020 201-941-9113

SAKE

Mister Wright* — Sake/Shochu
1593 3rd Ave. (bet. 89th & 90th St.) 212-722-4564

Ambassador Wine & Spirits* — Sake/Shochu
1020 2nd Ave. (at 54d St.) 212-421-5078

Landmark Wine* — Sake/Shochu
157 W. 23rd St. (bet. 6th & 7th Ave.) 212-242-2323

SAKAYA* — Sake/Shochu
324 E. 9th St. (bet. 1st & 2nd Ave.) 212-505-7253

Granyette Wine & Spirits* — Sake/Shochu
137 Grand St. (bet. Crosby & Lafayette St.) 212-925-1236

JAPANESE WHOLESALER

Central Beeku U S A., Ltd. — Food
56-30 46th St. Maspeth, NY 11378 718-726-6904

Daiei Tradieg Co., Inc.* — Food/Sake
14-50 120th St. College Point, NY 11356 718-539-8100

JFC International Inc * — Food/Sake
55 Wilkins Way Linden, NJ 07031 908-925-4400

NY Mutual Trading Inc — Food/Sake
77 Metro Way #1 Secaucus NJ 07094 201-933-9555

PMAI — Beauty Products
600 Dell Rd. Carlstadt, NJ 07072 201-438-0445

Wine of Japan Import, Inc — Sake
235 West Pkwy. Pompton Plains NJ 07444 973-835-8585

Wismettac Asian Foods, Inc. — Food/Sake
1002 Washington Ave., Carlstadt, NJ 07072 201-804-1800

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Follow
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Japanese Restaurant Review

Ennju

•

Izakaya Juraku

•

Yamada Chikara New York

Listing

Japanese Restaurant

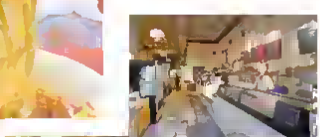
Ennju

20 E 17th St. (bet Union Sq West & 5th Ave.) New York NY 10003
TEL 646-336-7004 | www.ennju.com
Mon-Fri. 11:30 am-10 pm Sat. 12 pm-8 pm

With a 17-year history, Union Square based Ennju is a true veteran of New York's culinary scene. This self-service eat-in Japanese restaurant has been loved by tourists and locals alike for its reasonable prices and home style menu lovingly prepared by owners Yasuhiro and Fujiko Kato. Offerings range from made-to-order sushi to a wide selection of rice bowls, noodle soups and salads. Some customers come every day for the daily specials, and besides these rotating dishes there is also an ever-changing, pay by weight buffet from which you can pick various items, including fried squid and beef spring rolls. "We strive to keep prices low in spite of inflation, but we never compromise on the quality of ingredients and cooking methods. For example, we make dashi broth from bonito flakes every day," says Mr. Kato. For those who want to grab and go, there is also a refrigerated case filled with a big selection of pre-made dishes, drinks (both alcoholic and not) and sweets. Mr. Kato's hobby is carving Buddhist sculptures, and many of his creations adorn the restaurant's interior. Along with Japanese murals, tapestries and other personal touches decorating the interior, they make Ennju's customers feel right at home.

One of the most popular dishes at Ennju *Salmon Skin Don*, is a plentiful dish. Grilled salmon with skin is broken down to flakes, tossed in sushi rice and topped with ikura salmon roe.

Unique and playful creation. Dumpling Udon features fried gyoza and shumai dumplings served over thick udon soup noodles.



The self service dining is high ceilinged, spacious, and artsy as well. Buddhist statues made by the owner are permanently exhibited.

3 Best Sellers		
	• **Salmon Skin Don**	$12
	• **Poke**	$12.50
	• **Dumpling Udon**	$12

Izakaya Juraku

NEW!

121 Ludlow St. (bet. Essex & Rivington Sts.) New York, NY 10002
TEL: 212-477-0100 | www.izakayajuraku.com
Mon-Fri: 5:30-11 pm; Sat: 12 pm-11 pm; Sun: 12 pm-10 pm

Newcomer Izakaya Juraku is a welcome addition to the Lower East Side. This homey spot's Japanese craft beer collection features 27 types and is growing. According to General Manager Kiyo Darner, the amazing variety of Japanese craft beer is largely unknown because of its high price point. He strives to keep all bottles under $15 so that customers can enjoy sampling the selection. Darner says, "We want to be a gathering place where people can come regularly to enjoy good food with unique beer." He showcases these beers on Juraku's Instagram page, such as a sansho ale from Iwate and a Kyoto series infused with ingredients like white yuzu and black soybean. There is also a focus on local sourcing, with sake on tap from Brooklyn Kura and nitro matcha and regular green tea on tap from a Queens company. The reasonably priced menu keeps it simple with izakaya favorites like edamame, noodle dishes, rice bowls and assorted fried items. Those looking for lighter fare can try the *Tofu Salad* with both organic tofu and dried yuba and your choice of wasabi, yuzu or roasted sesame dressing. Stop in on weekends to take advantage of the $20 brunch special which includes a drink, appetizer, entrée and dessert!

Izakaya Juraku boasts an excellent selection of Japanese craft beers.

Refreshing *Tofu Salad* and *Kaisen Don* (sea food donburi bowl) are popular and also recommended for the summer season.

Izakaya Juraku has a vibe of bustling bar and homey diner. Brickwalls are adorned with Japanese retro-feeling posters, banners and items, producing an ambience that makes Japanese people homesick.

3 Best Sellers

- **Yellowtail Collar** $10
- **Gyu Don** $13
- **Tofu Salad** $10

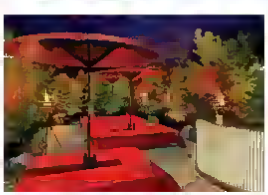
Yamada Chikara New York

NEW!

248 E. 49th St. (bet. 2nd & 3rd Aves.) New York, NY 10017
TEL: 646-952-0364
www.yamadachikara-ny.com

Apprenticed to Chef Ferran Adria at El Bulli, Chef Chikara Yamada is part of the first generation to introduce molecular gastronomy to Japan. His eponymous restaurant in the chic Azabujuban neighborhood in Tokyo has attracted gourmands since its opening in 2007. This May, his eclectic, cosmopolitan cuisine was exported out of the country and landed in New York. Yamada Chikara New York features *kushiage* (deep-fried breaded skewers) in the omakase style. "I thought about serving pintxos-like finger food here, but I also noticed that unconventional, creative kushiage was booming in Japan at that time. So I incorporated these two ideas into the concept of this restaurant," says Chef Yamada. There are several places where you can enjoy kushiage in New York, but his style is completely different. He uses specially made bread crumbs to achieve a super-thin crust that is thick enough to hold ingredients. 10-12 varieties of kushiage, from very Japanese *Sablefish Japanese Parsley Seaweed* to Italian-inspired *Tomato Mozzarella Basil* are served in the course. Each is carefully crafted and paired with matching condiments. The course also includes Chef Yamada's signature *Chikara's Spanish Omelette* and *Sake Martini with Homemade Olive*, as well as dessert with matcha to conclude your meal in the backyard's Japanese-style tearoom.

Here you can see how the thin crust perfectly encases the delicate tomato and mozzarella cheese. Top-grade sesame oil is used for deep-frying, so it's not greasy at all.



You will instantly be transported to Japan once you step foot into the open-air tearoom in the backyard.

You'll enjoy unprecedented textures and flavors with this mochi kushiage. First dip the crusty, chewy and gooey kushiage in the mentsuyu sesame dipping sauce and then dig in.

Kushiage Omakase Course $180

*Yamada Chikara New York serves only Omakase course

Japanese Restaurant Guide

$35 Average price in a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Closed | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner
★ Chopsticks NY available to pick up

Upper West

Upper West — GO! GO! CURRY! $8 5

They serve Japanese-style thick curry sauce over well selected rice with your choice of topping. It's delicious freshly made yet quick cheap and high quality. That's why Go Go Curry is very addictive. Now You can enjoy Japanese comfort food in Harlem

557 W 125th St. (at Broadway) | 646-833-7143 | www.gogocurryusa-ny.com

Upper West — Amaze Fusion & Lounge $35
459 Amsterdam Ave. (bet. 82nd & 83rd St.) | 212-874-1078

Upper West — Bar Masa $69
Time Warner Ctr., 10 Columbus Cir., 4 Fl | 212-823-9800

Upper West — Giri $80
370 Columbus Ave. (bet. 77th & 78th St.) | 212-362-4818

Upper West — Haru $35
433 Amsterdam Ave. (bet. 80th & 81st St.) | 212-579-5855

Upper West — Ichiu Restaurent $20
53 W. 10th St. (bet. Manhattan & Columbus Ave.) | 212-255-4886

Upper West — Jia Ramaa* $15
3183 Broadway (at 125th St.) | 646-559-2962

Upper West — Jia Ramen* $15
462 Amsterdam Ave. (at 82nd St.) | 646-657-0755

Upper West — Kitaro $20
510 Amsterdam Ave. (bet. 84th & 85th St.) | 212-787-8008

Upper West — Kouzaa $25
685 Amsterdam Ave. (at 93rd St.) | 212-280-8088

Upper West — Kuma Sushi $30
165 W. 72nd St. (bet. Columbus & Amsterdam Ave.) | 212-580-8221

Upper West — Mamm Sushi $25
237 Dyckman St. (bet. Broadway & Seaman Ave.) | 212-544-0003

Upper West — Maaa Organic Cafe $20
646 Amsterdam Ave. (bet. 91st & 92nd St.) | 212-787-1110

Upper West — Mnsa $400
Time Warner Ctr., 10 Columbus Cir., 4 Fl | 212-823-9800

Upper West — Matsu $20
483 Columbus Ave. (bet. 83rd & 84th St.) | 212 799-7992

Upper West — Mumoya Amsterdam $42
427 Amsterdam Ave. (bet. 80th & 81st St.) | 212-580-0007

Upper West — Naha Harlem* $25
2367 Frederick Douglass Blvd. (bet. 127th & 128th St.) | 646-370-4008

Upper West — Nnruto Ramen $18
2834 Broadway (at 100th St.) | 212-222-0228

Upper West — Naxt Door $25
813 W. 187th St. (bet. Pinehurst & Fort Washington Ave.) | 212-543-2111

Upper West — Mimi $25
558 Amsterdam Ave. (bet. 87th & 88th St.) | 212-787-8316

Upper West — Rai Rai Kaa* $15
1467 Amsterdam Ave. (bet. 131st & 133rd St.) | 917-535-3342

Upper West — RAKU $20
57 W. 75th St. (at Columbus Ave.) | 212-873-1220

Upper West — Suma Sushi $25
984 Amsterdam Ave. (bet. 107th & 108th St.) | 212 280-5858

Upper West — Sun-Chan $25
2707 Broadway (bet. 103rd & 104th St.) | 212 749-5008

Upper West — Sushi Iaaaa $70
381 Lenox Ave. (bet. 125th & 126th St.) | 646-756-0555

Upper West — Sushi Yasaka* $30
251 W. 72nd St. (bet. Broadway & West End Ave.) | 212-496-8460

Upper West — Sushi Yu 2 $16
927 W. 181st St. (bet. Pinehurst Ave. & Cabrini Blvd.) | 212-781-8833

Upper West — Tanzaa $32
285 Columbus Ave. (bet. 73rd & 74th St.) | 212-580-7300

Upper West — Viaa Sashi & Saka* $20
2953-55 Broadway (bet. 115th & 116th St.) | 212 222 3568

Upper West — Yasha Ramen $13
940 Amsterdam Ave. (bet. 105th & 107th St.) | 212-222-2985

Upper West — Zurutto $20
142 W. 72nd St. (bet. Columbus & Amsterdam Ave.) | 212-496-0022

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TEL. 212-431-9970

Upper East

Upper East — Aki Sushi $25
1425 York Ave. (bet. 75th & 76th St.) | 212-628-6885

Upper East — AMURA $23
1567 2nd Ave. (bet. 80th & 81st St.) | 212 772-1688

Upper East — A Asosaa Sushi $25
1103 1st Ave. (bet. 60th & 61st St.) | 212 308-6828

Upper East — CHOCHIN $15
310 E. 53rd St. (bet. 1st & 2nd Ave.) | 212-426-1215

Upper East — Dongurt $40
309 E. 83rd St. (bet. 1st & 2nd Ave.) | 212 737-5858

Upper East — Fuji Yama $30
1466 1st Ave. (bet. 76th & 77th St.) | 212-249-2722

Upper East — Ginza $20
800 Lexington Ave. (at 62nd St.) | 212-388-7858

Upper East — Haru $30
1329 3rd Ave. (at 76th St.) | 212-452-2230

Upper East — Haru Sakn Bar $38
1327 3rd Ave. (at 76th St.) | 212 452-2230

Upper East — Ichiro $30
1084 2nd Ave. (bet. 57th & 58th St.) | 212 369-8300

Upper East — INASE $40
1568 1st Ave. (bet. 82nd & 83rd St.) | 212-628-1238

Upper East — IRON Sashi* $25
355 E. 79th St. (bet. 1st & 2nd Ave.) | 212 772-7080

Upper East — Isohnma $30
1666 3rd Ave. (bet. 93rd & 94th St.) | 212-828-0099

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Upper East **Ko Sushi (2nd Ave)**
1328 2nd Ave. (at 70th St.) $31
212-439-1678

Upper East **Ko Sushi (York Ave.)**
1619 York Ave. (bet. 85th & 86th St.) $31
212-772-8398

Upper East **Kyoto Sushi**
1240 Lexington Ave. (bet. 83rd & 84th St.) $30
212-988-5024

Upper East **Matsu**
411 E. 70th St. (bet. York & 1st Ave.) $30
212-744-5454

Upper East **Momakawa**
1466 1st Ave. (bet. 76th & 77th St.) $35
212-256-0403

Upper East **Naruto Ramen***
1596 2nd Ave. (bet. 81th & 80th St.) $10
212-249-7803

Upper East **Ooki Sushi**
1575 3rd Ave. (bet. 90th & 89th St.) $35
212-828-3388

Upper East **Poke**
343 E. 85th St. (bet. 1st & 2nd Ave.) $30
212-249-0587

Upper East **Sasahune**
401 E. 73rd St. (bet. York & 1st Ave.) $40
212 243-8543

Upper East **Sushi of Gari**
402 E. 78th St. (bet. York & 1st Ave.) $80
212-517-5340

Upper East **Sushi Saki***
1143 1st Ave. (bet. 62nd & 63rd St.) $57

Upper East **Sushi Suki**
1577 York Ave. (bet. 83rd & 84th St.) $20
212-243-3786

Upper East **Tanoshi**
1372 York Ave. (bet. 73rd & 74th St.) $61
917 265-8254

Upper East **Tanoshi Sushi Sake Bar***
1372 York Ave. (bet. 73rd & 74th St.) $55
917 265-8254

Upper East **Tenzan**
956 2nd Ave. (bet. 52nd & 53rd St.) $35
212-980-5800

Upper East **Wajima**
134 E. 61st St. (bet. Lexington & Park Ave.) $30
212-813-9065

Upper East **YUKA***
1557 2nd Ave. (bet. 80th & 81st St.) $35
212 772-0575

Upper East **Yuka**
1531 York Ave. (at 81st St.) $25
212-585-5800

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Midtown West

Midtown West **GO! GO! CURRY!***

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212-930-5555 www.gogocurryusa-ny.com

Midtown West **Ai's Sushi**
374 W. 46th St. (at 9th Ave.) $15
212-265-5696

Midtown West **Benihana**
47 W. 56th St. (bet. 5th & 6th Ave.) $30
212-581-0930

Midtown West **DONBURI-YA***
253 W. 55th St. (bet. Broadway & 8th Ave.) $25
212-580-7508

Midtown West **The East Side Bar**
43 W. 32nd St. (bet. 5th Ave. & Broadway) $30
212-563-1500

Midtown West **Hasami Sushi**
857 8th Ave. (bet. 55th & 56th St.) $15
212-315-3161

Midtown West **Haru**
223 W. 43rd St. (at 7th Ave.) $35
212-398-3910

Midtown West **Hide-Chan Ramen**
314 W. 53rd St. (bet. 8th & 9th Ave.) $20
212-956-0066

Midtown West **Ichimasa**
302 W. 50th St. (bet. 8th & 9th Ave.) $20
212-315-4400

Midtown West **Ikinari Steak 5th Ave**
37 W. 46th St. (bet. 5th & 6th Ave.) $20
917 464-5781

Midtown West **Ikinari Steak Times Square**
356 W. 46th St. (bet. 8th & 9th Ave.) $20
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Midtown West **Ippudo**
321 W. 51st St. (bet. 8th & 9th Ave.) $45
212 354-2195

Midtown West **IPPUDO NY WESTSIDE**
321 W. 51st St. (bet. 8th & 9th Ave.) $32
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Midtown West **ISE Menkui-tei 56**
51 W. 56th St. (bet. 5th & 6th Ave.) $25
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Midtown West **KATSUHAMA55***
43-45 W. 55th St. (bet. 5th & 6th Ave.) $18
212-541 7145

Midtown West **Kodama 45**
301 W. 45th St. (at 8th Ave.) $25
212 582-4065

Midtown West **Koi**
40 W. 40th St. (bet. 5th & 6th Ave.) $60
212-921 3330

Midtown West **Mira Sushi***
45 W. 22nd St. (bet. 5th & 6th Ave.) $11
212 989-7885

Midtown West **Natsumi**
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Midtown West **Shimizu**
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Midtown West **Sushi Oamo**
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Midtown West **Sushi of Gari 46**
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212-957-0046

Midtown West **Sushi Osaka**
535 9th Ave. (bet. 36th & 37th St.) $15
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Midtown West **Sushidaa***
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Midtown West **Sushiya***
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Midtown West **SUZUKI**
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Midtown West **Totto Next Door**
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Midtown West **Totto Ramen W. 51st**
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646-596-9058

Midtown West **Totto Ramaa W. 52nd**
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Midtown West **Yakitori TOTTO**
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212-229-4873

Midtown East **KATSUHAMA47***
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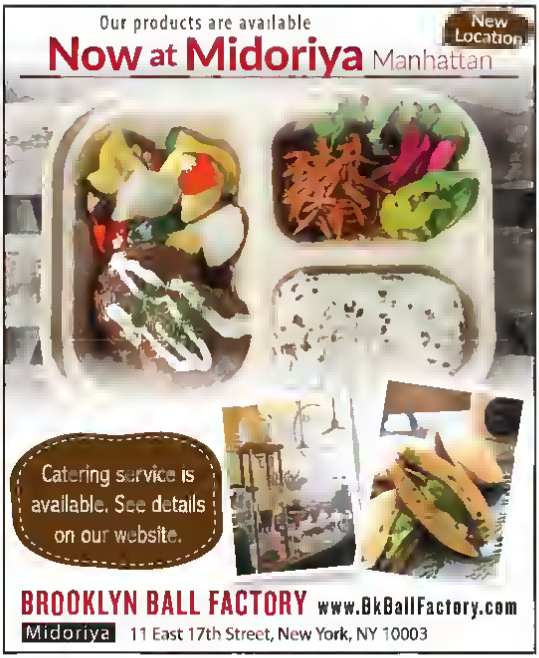
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409 6th Ave. (bet. 11th & 12th St.) $20
646-453-2027

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154 7th Ave. (bet. 19th & 20th St.) $20
917-405-5857

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Chelsea **Izakaya NoMad**
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185 7th Ave. (at 21st St.) $40
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311 W. 17th St. (bet. 8th & 9th Ave.) $90
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Chelsea **Dotoya Chelsea**
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Chelsea **Ushiwakamara**
362 W. 23rd St. (bet. 8th & 9th Ave.) $80
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212-598-0135

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646-428-0369

Gramercy — Mishima* $25
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212-505-2555 www.gogocurryusa-ny.com

West Village — Cho Cho See* $25
15 W 8th St. (bet. 5th & 6th Ave.)
212-473-3333

West Village — Dojo Restaurant* $25
14 W 4th St (at Mercer St.)
212-505-8043

West Village — E.A.K Ramen $13
45 9th Ave (bet. 11th & 12th St.)
646-993-2027

West Village — EN Japanese Brasserie $40
435 Hudson St. (at Leroy St.)
212-647-9196

West Village — Hakata Tontoe* $25
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212-242-3999

West Village — Menmi $30
546 LaGuardia Pl. (bet. Bleecker & 3rd St.)
212-473-7055

West Village — MEW MEN $18
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212-727-1050

West Village — Mikado* $20
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West Village — Mi-Ne Sushi Tatoya $25
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West Village — Soseo Restaurant* $20
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212-627-7150

West Village — Sushi Mombo $16
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212-675-5885

West Village — Sushi Yasu $30
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212-253-5858

West Village — Tomoe Sushi $40
172 Thompson St. (bet. Houston & Bleecker St.)
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East Village — Ashiya $15
167 1st Ave. (bet. 10th & 11th St.)
212-505-3348

East Village — Beron Beron $30
194 1st Ave. (at 10th St.)
212-477-1005

East Village — Bessoe $40
5 Bleecker St. (bet. Elizabeth St. & Bowery)
212-228-4502

East Village — BOND ST $75
6 Bond St. (bet. Lafayette St. & Broadway)
212-777-2500

East Village — Cha-An $20
230 E. 9th St. 2Fl. (bet. 2nd & 3rd Ave.)
212-228-4030

East Village — Cha-Ke Restaurant $10
55 1st Ave. (bet. 3rd & 4th St.)
212-388-0885

East Village — Curry-Ya $20
214 E. 10th St. (bet. 1st & 2nd Ave.)
855-602-6775

East Village — East Noodle $16
119 2nd Ave. (at 7th St.)
212-982-4285

East Village — Gyu-Keku* $40
34 Cooper Sq. (bet. 4th St. & Astor Pl.)
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East Village — Hakata Hot Pot $30
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East Village **Hasaki***
210 E 9th St. (bet. 2nd & 3rd Ave.) $40
212-473-3327

East Village **Hi-Collar**
214 E 10th St. (bet. 1st & 2nd Ave.) $20
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East Village **Ikinari Steak East Village**
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917-388-3546

East Village **IPPUDO NY**
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212-388-0088

East Village **IRON Sushi***
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212 228-0102

East Village **Izakaya**
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917-457-1284

East Village **Jack's Sliders & Sushi**
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212-475-2822

East Village **Japonica**
100 University Pl. (at 12th St.) $40
212-243-7752

East Village **JEWEL BAKO**
238 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) $45
212 979-1012

East Village **Kambi Ramen House***
351 E. 14th St. (bet. 1st & 2nd Ave.) $15
212 228-1388

East Village **Kenka***
26 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212 254-6363

East Village **Kotobuki**
56 3rd Ave. (bet. 10th & 11th St.) $25
212-353-5088

East Village **Kyo Ya**
94 E. 7th St. (bet. Ave. A & 1st Ave.) $42
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East Village **May's Place Sushi**
121 2nd Ave. (bet. 7th & St. Marks Pl.) $15
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East Village **MINCA**
538 E. 5th St. (bet. Ave. A & B) $10
212-505-5001

East Village **OH! Taisho***
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
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East Village **Dotoya Greenwich Village**
41 E. 11th St. (at University Pl.) $20
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East Village **Otafuku x Madetai***
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East Village **Rai Rai Ken***
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212-477-9030

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212-477-4025

East Village **Ramen Setagaya***
34A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13
212-387-7955

East Village **Rice Burger Yonekichi**
238A E. 9th St. (bet. 2nd & 3rd Ave.) $14
646-858-3785

East Village **Robataya NY**
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East Village **Sake Bar Decibel**
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212 979-2733

East Village **Sake Bar Satsko**
202 E. 7th St. (bet. Ave. B & C) $25
212-614-0933

East Village **Shabu-Tatsu***
216 E. 10th St. (bet. 1st & 2nd Ave.) $30
212-477-2972

East Village **Sobaya***
229 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-533-6966

East Village **Souen East Village***
326 E. 6th St. (bet. 1st & 2nd Ave.) $15
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East Village **Sushi Dojo**
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East Village **Udon West***
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
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East Village **Uogashi**
188 1st Ave. (bet. 11th & 12th St.) $30
212-253-0628

East Village **Village Yokocho**
8 Stuyvesant St. 2Fl. (bet. 9th St. & 3rd Ave.) $20
212-598-3041

East Village **Yakiniku West***
211 E. 9th St. (bet. 2nd & 3rd Ave.) $25
212 673-8238

East Village **Yakitori Taisho***
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5008

East Village **Yuba Restaurant**
105 E. 9th St. (bet. 3rd & 4th Ave.) $40
212-777-1101

East Village **Zen 6***
321 E 6th St. (bet. 1st & 2nd Ave.) $15
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31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
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East Village **ZUNDO-YA**
54 E.10th St. (bet. 3rd & 4th Ave.) $20
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Lower Mhn **Kuu Ramen**

Chef Takai from Sapporo meticulously crafts his chicken broth by simmering it for over 8 hours. Layering in unique ingredients to give it a depth of flavor. Delivery is available so a hot bowl of authentic ramen is only a phone call away. Enjoy it at home and off ice.
20 John St. (bet. Broadway & Nassau St.) $15
212-571-7177 www.kuuramen.com

Lower Mhn **Ajisen Ramen***
14 Mott St. (bet. Worth & Bayard St.) $16
212 267-9040

Lower Mhn **Azasu**
49 Clinton St. (bet. Stanton & Rivington St.) $30
212-777-9069

Lower Mhn **Bento Noaveau***
32 Broadway (at Morris St.) $8
212-742-0054

Lower Mhn **Cube 63**
63 Clinton St. (bet. Rivington & Stanton St.) $21
212-223-1751

Lower Mhn **Gen Ramen**
112 Eldridge St. (bet. Broome & Grand St.) $15
212-966-3696

Lower Mhn **Japanese Curry Gramon**
29 Kenmare St. (bet. Elizabeth & Mott St.) $15
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21 South End Ave. (at Thames St.) $30
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with beef and bamboo shoots
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Lower Mhn **KOMEWAZA** $17
40 Water St. (at Count ea Slip) 646-368-1727

Lower Mhn **Mottsu** $25
286 Mott St. (bet. Prince & Houston St.) 212-343-0017

Lower Mhn **NY Sashi Ka** $61
91 Clinton St. (bet. Riv ngton & Delancey St.) 917 734-5857

Lower Mhn **Quickly Shaba Shaba** $13
237B Grand St. (bet. Chrystie St. and Bowery) 212-431-0898

Lower Mhn **Rabbit House** $20
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Lower Mhn **Ramen Ishida** $20
122 Ludlow St. (bet. Delancey & R vington St.) 646-530-3276

Lower Mhn **Soy** $14
102 Suffolk St. (bet. Delancey & R vington St.) 212-253-1158

Lower Mhn **Sushain**
325 Broadway (bet. Worth & Duane St.) 212-962-2500 $26

Lower Mhn **SUtaSHi** $30
24 Peck Sl p (bet. Front & Water St.) 212 786-2344

Lower Mhn **Yahtori Tara** $35
72 Kenmare St. (bet. Mulberry & Mott St.) 212 966-1100

Lower Mhn **Yopparai** $40
151 R vington St. (bet. Suffolk & Clinton St.) 212 777 7253

Tribeca

Tribeca **Azabu** $25
428 G eenw ch (bet. Laight & Vestry St.) 212-274-0428

Tribeca **B Flat** $25
277 Church St. (bet. Wh te & Frankl n St.) 212-213-2370

Tribeca **Brushstroke** $75
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Tribeca **NINJA*** $35
25 Hudson St. (bet. Reade & Duane St.) 212-274-9500

Tribeca **NOBU DOWNTOWN** $100
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Tribeca **NOBU NEXT DOOR** $75
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Tribeca **Shigura*** $25
277 Church St. (bet. Wh te & Frankl n St.) 212 965-0200

Tribeca **Sushi Azabu** $50
428 Greenw ch (bet. Laight & Vestry St.) 212 274-0429

Tribeca **Takahachi Tribeca*** $35
145 Duane St. (bet. Church & W Broadway) 212 571 1690

Tribeca **Zutto*** $40
77 Hudson St. (bet. Jay & Harrison St.) 212 233-3287

Soho

Soho **Blue Ribbon Sushi** $51
119 Sull van St. (bet. Spring & Prince St.) 212 343-0404

Soho **Hirohisa** $85
79 Thompson St. (bet. B oome & Spr ng St.) 212 925 1613

Soho **Oman** $30
113 Thompson St. (bet. Spr ng & Prince St.) 212-925-8923

Soho **Souen Soha*** $20
210 0th Ave. (at Pr nce St.) 212-107-7421

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Brooklyn

Brooklyn **Samarai Papa** $20

The signature dish at Samura Papa s the r Bukkake Pork Belly Ramen. Rich milky soup extracted from pork belly. First try t as s then gradually add bonito b uth to m ddle flavo. Their selection of side d shes and sake are qu te large and they are also open for lunch
92 Varet St. (bet. Graham & Manhattan Ave.) 718-599-7171

Brooklyn **1 ar 8*** $32
648 S. 2nd St. (bet. Wythe & Kent Ave.) 718-384-2152

Brooklyn **Ani Sushi*** $15
142 Montague St. (bet. Clinton & Henry St.) 718-523-1800

Brooklyn **Bozu** $30
257 Grand St. (bet. Havemeyer & Roebling St.) 718-384-7770

Brooklyn **Fushimi Japanese Cuisine** $40
8316 4th Ave. (bet. 83rd & 84th St.) 718-833-7768

Brooklyn **Ganso** $11
25 Bond St. (at Livingston St.) 718-403-0900

Brooklyn **Gaido*** $25
331 Flatbush Ave. (bet. Park & Prospect Pl.) 718-638-0808

Brooklyn **Hchino Japanese Restaurant** $35
333 Henry St. (at Pacific St.) 718-330-5190

Brooklyn **ICHIKAN NY Brooklyn** $25
374 Johnson Ave. (bet. Bogart St. & Morgan Ave.) 718-381 0481

Brooklyn **Iron Chef Hausa** $15
92 Clark St. (bet. Monroe Pl. & Henry St.) 718-858-8517

Brooklyn **IZAKAYA an SMITH** $20
175 Smith St. (bet. Wyckoff & Warren St.) 718-855-2277

Brooklyn **Ki Sushi** $30
122 Smith St. (bet. Dean & Pacific St.) 718-935-0575

Brooklyn **KOGANE RAMEN** $20
76 Henry St. (bet. Pineapple & Orange St.) 718-875-2828

Brooklyn **Miza** $20
314 Bedford Ave. (bet. 6th St & 7th St.) 718-782-6066

Brooklyn **Naruto Raman** $12
276 5th Ave. (bet. 1st & Garfield St.) 718-832-1111

Brooklyn **Okkway** $30
1006 Flush ng Ave. (bet. W lson Ave. & Nell St.) 718-417-1051

Brooklyn **Osaka** $30
272 Court St. (bet. Degraw & Kane St.) 718-643-0044

Brooklyn **Oshima Restaurant** $25
71 7th Ave. (bet. Berkeley & Lincoln Pl.) 718-783-1885

Brooklyn **OZU** $20
76 Clark St. (bet. Hicks & Henry St.) 718-797-3281

Brooklyn **Raman Andanta**
130 Grand St. (bet. Berry & Bedford Ave.) 329-397-0010 $15

Brooklyn **Raman Setagaya*** $15
280 Bedford Ave. (bet. Grand & N. 1st St.) 718-218-8508

Brooklyn **Sakura 6** $10
937 Manhattan Ave. (bet. Calyer & Noble St.) 718-349-7885

Brooklyn **SALT + CHARCOAL** $30
171 Grand St. (at Bedford Ave.) 718-782-2087

Brooklyn **Samarai Mama** $20
205 Grand St. (bet. Bedford & Driggs Ave.) 718-599-8161

Brooklyn **Samarai Papa BS** $18
554 Lafayette Ave. (bet. Nostrand & Marcy Ave.) 718-398-8161

Brooklyn **Sapporo Haru Japanese** $15
222 Manhattan Ave (bet. Driggs & Nassau Ave) 718-389-8712

Brooklyn **Sushi Katsuu** $35
210 7th Ave (at 3rd St.) 718-788-5330

Brooklyn **Tunzuu** $30
7117 18th Ave. (at 71st St.) 718-621-3230

Brooklyn **WASAN** $40
440 Bergen St. (bet. 5th & Flatbush Ave.) 347-725-3550

Brooklyn **Zeukichi*** $60
77 N. 6th St (bet. Berry St. & Wythe Ave.) 718-384-8585

Queens

Queens **Aji Japanese Cuisine** $20
39-06 Broadway Blvd. Astoria NY 11105 718-777-8188

Queens **Ajisen Ramen*** $16
39-10 130th St., 1 Fl. Flushing, NY 11354 718-395-8118

Queens **ARIYOSHI*** $15
41-13 Queens Blvd. Sunnyside, NY 11104 718-937-3268

Queens **Bistro 33** $20
19-33 Broadway Blvd. Astoria, NY 11105 718.721.1533

Queens **Gingochi*** $30
33-41 Francis Lewis Blvd. Bayside, NY 718-539-8531

Queens **guwusubi*** $23
34-02 30th Ave. Astoria, NY 11103 718-804-7354

Queens **Hakata** $13
37-02 Prince St. Flushing, NY 11354 718-321-0230

Queens **Hushi Rumeu & Izakaya*** $12
192-12 Northern Blvd. Flushing, NY 11358 718-224-2161

Queens **Hitomi Japanese Restaurant*** $28
10-70 Jackson Ave., Longisland City, NY 11101 718-482-5190

Queens **Huuomoru Ramun** $15
33-18 Broadway Blvd., Astoria, NY 11105 718-777-0228

Queens **KATSUNO*** $35
103-01 Metropolitan Ave. Forest Hills, NY 718-575-4033

Queens **Kuudo*** $30
29-13 Broadway, Astoria, NY 11106 718-204-0060

Queens **Matsu Sushi** $15
3411 30th Ave., Astoria, NY 11103 718-721-7025

Queens **Narita** $20
107-08 70th Rd., Forest Hills, NY 11375 718-263-2306

Queens **Oishi Sushi** $20
37-04 Ditmars Blvd. Astoria, NY 11105 718-626-0588

Queens **Pink Nun*** $30
36-06 30th Ave. Astoria, NY 11103 718-685-2356

Queens **Ramen Okidoki*** $15
34-05 30th Ave. Astoria, NY 11103 718-606-1477

Queens **Shiro of Japan Atlas Pk** $20
80-40 Cooper Ave. Glendale, NY 11385 718-326-8704

Queens **SUSHI ISLAND** $20
87-13 Queens Blvd. Elmhurst, NY 11373 718-803-3033

Queens **Sushi Yusu*** $30
70-11 Austin St. Forest Hills, NY 11375 718-575-5199

Queens **Tukusushi*** $25
43-46 42nd St. Sunnyside, NY 11104 718-729-9293

Queens **Tendo Sushi** $12
86-26 Fresh Pond Rd., Ridgewood, NY 11385 718-381-0800

Queens **Watawu Sushi*** $20
33-10 Ditmars Blvd. Astoria, NY 11105 718-545-8536

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Long Island **Buuhuua** $30
920 Merchants Concourse, Westbury, NY 516-222-0091

Long Island **Inatomo Japanese Steak House*** $28
6 5th St. Valley Stream, NY 11581 516-872-0418

Long Island **Isono** $25
214 Jericho Tpk. Floral Park, NY 11001 516-437-4552

Long Island **Kuban Restaurant*** $30
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Long Island **Koiso** $25
540 Westbury Ave. Carle Place, NY 11514 516-333-3434

Long Island **KuraSorn*** $30
475 New York Ave., Huntington, NY 11743 631-673-0080

Long Island **Kurofuuu*** $20
77 Commack Rd. Commack, NY 11725 631-499-1075

Long Island **Mumun Restaurant *** $28
1300 Franklin Ave. Garden City, NY 11530 516-747-3388

Long Island **Nugashimu** $25
12 A 1 Jericho Tpk. Jericho, NY 11753 516-338-0022

Long Island **Soppura** $18
3266 Merrick Rd. Wantagh, NY 11793 516-785-3853

Long Island **Suu Restaurant*** $45
23 Main St., Sag Harbor, NY 11963 631.725-1774

Long Island **Shiro of Japan*** $20
401 Old Country Rd. Carle Place, NY 11514 516-997-4770

Long Island **TAIKO Rustaurant** $20
155 Willage Ave. Rockville Ct., NY 11570 516-678-6145

Long Island **Tuku Sushi** $20
921 Carman Ave. Westbury, NY 11590 516-876-0033

Long Island **Torigo** $20
196 Jericho Tpk. Floral Park, NY 11001 516-352-1116

Long Island **Yuki's Pulette Too*** $25
151 Merrick Ave. Merrick, NY 11560 516-867-8738

The Bronx

The Bronx **OHANA** $35
500 City Island Ave. Bronx, NY 10464 718-885-0700

Westchester

Westchester **Asuuu Tumputuuu*** $25
23 Mamaroneck Ave., White Plains, NY 10601 914-328-5151

Westchester **Gyu-Kaku*** $40
199 Main St. White Plains, NY 10601 914-358-5208

Westchester **Huku** $25
148 Mamaroneck Ave. White Plains 10601 914-644-0987

Westchester **Hojime*** $35
267 Halstead Ave. Harrison, NY 10528 914.777.1543

Westchester **Ichiro** $25
90 Mamaroneck Ave., White Plains, NY 10601 914-437-5588

Westchester **Kaito*** $28
28 Palmer Ave. Bronxville, NY 10708 914-337-1236

Westchester **Karuta** $15
77 Quaker Ridge Rd. New Rochelle, NY 10804 914-636-5566

Westchester **Mokumiya** $0
51 Court St. White Plains, NY 10601 914 949-3712

Westchester **Momiji*** $25
201 Halstead Ave. Harrison, NY 10528 914-835-1078

Westchester **Nanase** $50
522 Mamaroneck Ave. White Plains, NY 10605 914-285-5351

Westchester	**Nudo***	200 Hamilton Ave White Plains, NY 10601 914-549-0900	$25
Westchester	**RAMEN MUSASHI***	816 White Plains Rd Scarsdale, NY 10583 914-472 1489	$12
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Westchester	**Sahanaya Sushi**	14 North Central Ave Hartsdale NY 10530 914-546-3065	$16
Westchester	**Suzan Restaurant***	729 Saw Mill River Rd Ardsley NY 10502 914-674-6015	$23
Westchester	**Tanto**	939 White Plains Rd. Scarsdale, NY 10583 914-725-9100	$10
Westchester	**Tsuru**	259 N Central Ave., Hartsdale, NY 10530 914-761 0057	$25

Upstate

Upstate	**Mutsu Hana**	328 Route 59 Central Nyack, NY 10960 845-727-3335	$20
Upstate	**MT. FUJI Steak House**	295 Old Route #17 Hillburn NY 10931 845-357-4270	$45
Upstate	**Suto**	739 Elmwood Ave. Buffalo, NY 14222 716-531-9146	$20

New Jersey

New Jersey	**Ajihui Princeton**	11 Chambers St Princeton NJ 08542 609-252 1158	$20
New Jersey	**Akai Sushi Lounge**	11 N. Dean St Englewood NJ 07631 201-541-0066	$18
New Jersey	**Aoyama**	1512 Washington Valley Rd Martinsville NJ 732-271-2556	$18
New Jersey	**Asahi Japanese**	1475 Bergen Blvd., Fort Lee, NJ 07024 201.944.6113	$17
New Jersey	**Ouimatsu**	960 Mountain Ave Mountainside NJ 07092 908-233-7888	$25
New Jersey	**East Japanese**	1405 Teaneck Rd Teaneck NJ 07666 201-837-1290	$20
New Jersey	**Hachi Sushi**	98 Linwood Plz. Fort Lee, NJ 07024 201-585-8858	$15
New Jersey	**Hoshi Sushi & BBQ***	289 Broad Ave. Leonia NJ 07605 201-482-4358	$20
New Jersey	**Higo Batten Ramen***	2024 Center Ave. #J & K Fort Lee NJ 07024 201-461-5465	$15
New Jersey	**Honshu Lounge***	95 Monroe St. 2 Fl Jersey City NJ 07302 201-324-2787	$25
New Jersey	**Ichi Umi Restaurant**	352 Menlo Park Dr. Edison, NJ 08837 732-906-2370	$30
New Jersey	**ICHIBAN**	776 Bloomfield Ave W Caldwell NJ 07006 973-808-7178	$22
New Jersey	**Josho Restaurant**	820 Cedar Grove Ln Somerset, NJ 08873 732-469-6366	$25
New Jersey	**Kanume***	783 Palisade Ave. Cliffside Park NJ 07010 201-746-0080	$25
New Jersey	**KIKU**	385 Rt 17 S Paramus NJ 07652 201-265-7200	$40
New Jersey	**Komegashi too***	99 Town Sq Pl Jersey City NJ 07310 201-533-8888	$30
New Jersey	**Kurohige ramen**	607 Gorge Rd., Cliffside Park NJ 07010 201-943-4003	$15
New Jersey	**Kyushu Sushi***	209 Paterson Ave. Wallington NJ 07057 973-773-7100	$25
New Jersey	**Masa Sushi & Grill**	91 W. Allendale Ave Allendale NJ 07401 201-934-9516	$30
New Jersey	**Munyu Sandumma***	1539 Parker Ave., Fort Lee, NJ 07024 201-482-4141	$10
New Jersey	**Menya Sandaime Jersey City***	570 Washington blvd. Jersey City, NJ 07310	$15
New Jersey	**Monster Sushi***	395 Springfield Ave. Summit NJ 07901 908-506-1100	$25
New Jersey	**Nuguyaha Sushi***	1 Gateway Plaza W Newark NJ 07102 973-623-1880	$18
New Jersey	**Ozu Foods**	108 Hutton St. Jersey City NJ 07307 201-205-2323	$15
New Jersey	**Princeton Tuna Sushi**	236 Nassau St., Princeton NJ 08542 609-924-8478	$15
New Jersey	**Raku Izahaya**	208 Main St., Fort Lee, NJ 07024 201-585-0707	$25
New Jersey	**Ramen Azumu**	39 South Van Brunt St Englewood NJ 07631 201 567-1283	$15
New Jersey	**Ramen Setagaya**	243 Main St. Fort Lee, NJ 07024 201-585-0739	$13
New Jersey	**Sakura-buna**	43 Franklin Ave Ridgewood NJ 07450 201-447 9525	$25
New Jersey	**Santohha (Mitsuwa)**	595 River Rd Edgewater NJ 07020 201 341 1004	$10
New Jersey	**Sanuhi Sandu (Mitsuwa)**	595 River Rd Edgewater NJ 07020 201-341 9113	$10
New Jersey	**Sugi**	2117 Rt 4 E Fort Lee NJ 07024 201-461 3100	$22
New Jersey	**Tundo Sushi**	10 Schuyler Ave., Kearny NJ 07032 201 331-8558	$12
New Jersey	**Toya Restaurant**	498 Anderson Ave Cliffside Park, NJ 07010 201 317 5532	$20
New Jersey	**Umeyu**	156 Piermont Rd Cresskill NJ 07626 201-816-0511	$25
New Jersey	**Yakitori 39**	252-254 Degraw Ave Teaneck NJ 07666 201-832-9700	$35
New Jersey	**Yamuguto Restaurant***	1936 Palisades Ave Fort Lee NJ 07024 201 585-0469	$25
New Jersey	**Yumi**	1120 Ocean Ave. Sea Bright, NJ 07760 732 212 0881	$45

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Connecticut

Connecticut	**Abis**	361 Greenwich Ave Greenwich CT 06830 203-552 9100	$30
Connecticut	**Kazu**	84 N. Main St., Norwalk CT 06854 203-866-7492	$25

CAFE

Upper West	**Beard Papa's Upper W**	2107 Broadway (bet. 77th & 78th St.) 212 799-3770 — Cream Puffs
Midtown West	**Brooklyn Ball Factory**	729 8th Ave (bet. 45th & 46th St.) 646-682-3820 — Dorayaki Pancake
Midtown West	**Cafe Zuiyu Midtown W**	1073 6th Ave (bet. 40th & 41st St.) 212-764-7785 — Bakery
Midtown West	**BentOn Cafe**	156 E. 45th St. (bet. 3rd & Lexington Ave.) 212-922-4781 — Bakery
Midtown West	**Bon Vivant New York**	238 E. 59th St. (bet. 2nd & 3rd Ave.) 646-481-4044 — Cafe
Midtown West	**Cafe Zaiya Midtown E.**	18 E. 41 St. (bet. Madison & 5th Ave.) 212 779-0600 — Bakery
Midtown West	**IPPODO TEA**	125 E. 39th St. (bet. Lexington & Park Ave.) 212-970-0605 — Japanese tea
Midtown West	**Minamoto Kitchaan**	509 Madison Ave. (bet. 52nd & 53rd St.) 212-485-3747 — Confectionery
East Village	**Cafu Zuiya East Village**	69 Cooper Sq. (bet. 7th St. & St. Marks Pl.) 212 253-9700 — Bakery
East Village	**Chihalicious**	203 E 10th St. (bet. 1st & 2nd Ave.) 212-475-0925 — Dessert Bar
East Village	**PANYA**	8 Stuyvesant St. (bet. 9th St. & 3rd Ave.) 212 777-1930 — Bakery
East Village	**Spot Dessert Bar**	13 St. Marks Place (bet. 2nd & 3rd Ave.) 212 577 5670 — Cakes
Lower Mhn	**BentOn Cafe**	123 William St. (bet. Fulton & John St.) 212-708-8850 — Cafe
Lower Mhn	**Yaya Tea Garden**	51 Chrystie St. (bet. Hester & Canal St.) 212-226-6803 — Rice balls
Lower Mhn	**Yaya Taa Gardan**	206 Grand St. (bet. Grand & Mott St.) 212-929-2362 — Rice balls
Brooklyn	**Baum's Sho**	55 South 8th St. Brooklyn, NY 11249 347 599-1861
Brooklyn	**Brooklyn Ball Factory**	85 Montrose Ave. (bet. Leonard & Manhattan Ave.) 718-387-5231 — Meatball Rents
Brooklyn	**Kulu Desserts**	906 62nd St. Brooklyn, NY 11220 718-680-2818 — Desserts
Brooklyn	**Sweet Dynasty**	5318 5th Ave. Brooklyn, NY 11220 718-765-1668 — Ice cream

Brooklyn **Yaya Tea Garden** — Cafe
2320 86th St, Brooklyn, NY 11214
718-333-5292

Queens **Kulu Desserts** — Desserts
37-08 Prince St., Flushing, NY 11354
718-865-3302

Queens **Kulu Desserts** — Desserts
86-55 Broadway, Elmhurst, NY 11373
718-751-5656

Queens **Resobox, Inc** — Cafe
4126 27th Ave, Long Island City, NY 11101
718-784-3680

Queens **Silk Cakes** — Cup Cakes
58-14 Metropolitan Ave
718-930-3638

New Jersey **Minamoto Kitchoan** — Confectionery
595 River Rd, Edgewater, NJ 07020
201-313-9335

New Jersey **Parisienne** — Bakery
250 Main St, Fort Lee, NJ 07024
201-592-9178

KARAOKE

East Village **Sing Sing (Ave A)***

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrities. Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Ave. A (bet. 4th & 5th St.) — $4.5-8/h per person
212-474-0700 www.karaokenyc.com

East Village **Sing Sing (St. Marks)***

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Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 18 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokesingsnyc.com

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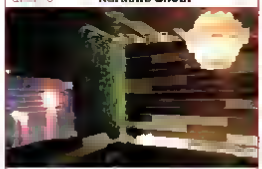
212-387-7900 www.karaokesingsnyc.com

Queens **Karaoke Shout**



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Upper East **Iggy's** — $1 /song
1452 2nd Ave (bet. 75th & 76th St.)
212-327-3043

Midtown West **Yuki 55*** — $8/h /person
253 W. 55th St. (bet. Broadway & 8th Ave.)
212-765-1210

Midtown East **Japas 38** — $8/h /person
9 E. 38th St. (bet. Madison & 5th Ave.)
212-679-4040

Midtown East **Karaoke Duet 48*** — $4/h /person
304 E. 48th St. (bet. 1st & 2nd Ave.)
212-753-0030

Koreatown **5 Bar Karaoke** — $30 /room
39 W. 32nd St. 5 Fl. (bet. 5th Ave. & B'way)
212-594-9944

Koreatown **Choras Karaoke** — $2/song $40/room
25 W. 32nd St. 3Fl. (bet. 5th Ave. & B'way)
212-967-2244

Koreatown **Gagopa Karaoke** — $30 /room
28 W. 32nd St. (bet. 5th Ave. & Broadway)
212-967-5353

Koreatown **Grammy Karaoke** — $40 /room
29 W. 32nd St. (bet. 5th Ave. & Broadway)
212-629-7171

Koreatown **Karaoke Duet 35*** — $4/h /person
53 W. 35th St. 2 Fl. (bet. 5th & 6th Ave.)
646-473-0926

Koreatown **Mara Karaoke Loange** — $40- /room
11 W. 32nd St. (bet. 5th Ave. & Broadway)
212-273-3413

Koreatown **MK** — $40/h /room
11 W. 32nd St. 5 Fl. (bet. 5th Ave. & B'way)
212-564-3436

Koreatown **Radio Star Karaoke** — $40 /room
3 W. 35th St. (bet. 5th & 6th Ave.)
212-684-2520

Chelsea **Karaoke One 7** — $2/song $8/person
28 W. 17th St. (bet. 5th & 6th Ave.)
212-675-3527

West Village **Apple Restaurant** — $10/onver /room
17 Waverly Pl. (bet. Greene & Mercer St.)
212-473-8868

West Village **NEMO** — $8/h /person
94 E. 13th St. (bet. B'way & University Pl.)
212-477-1177

East Village **Planet Rose** — $2/song
219 Ave. A (bet. 13th & 14th St.)
212-353-9500

East Village **U2 Karaoke Lounge** — $8/h
6 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-228-8250

Lower Mhn **Asia Roma** — No chang
40 Mulberry St. (bet. Worth & Bayard St.)
212-385-1133

Lower Mhn **Biny Karaoke Bar** — $30/h /roc
6 Thompson St. 2 Fl. (bet. 6th Ave. & Canal St.)
212-334-5490

* Chopsticks NY available to pick up

Sake Glossary

daiginjo: One of the factors that determine the flavor of sake is the degree of rice which is polished off. The seke classified in the daiginjo category has less than 50% of the original rice grain remaining. The "percent of remaining grain size" or "seimaibuai" as this is called, is an important indication of how a seke will taste. So if you find a sake labalad 30%, this would be a daiginjo seke because 70% of the rice was milled off leaving 30%. The lower the number the smaller the grain. In general, the sakes in this category are more fragrant, elegant, and better consumed chilled.

ginjo: The same formula applies for the ginjo category. This is the sake whose percent of remaining grain size is less than 60%, which means more than 40% of the rice grain is milled away.

junmei: Literally meaning "pure rice", junmai sake refers to sake brewed only from rice, water, and rice koji, and had no extra alcohol added during the brewing process. This type of sake tends to keep the rich rice flavor.

junmai daiginjo: It is defined as "sake brewed only from rice, water and rice koji and using rice milled more than 50%." Brewing junmai daiginjo is more difficult and requires a higher level of technique.

junmai ginjo: If a sake is labeled junmai ginjo, it is made from only rice, water and rice koji. The rice is milled for more than 40%.

nigori: is a coarsely filtered sake in which the unfermented portion of the rice is left, giving the sake a cloudy white color or chunks of rice floating inside. Since the rice is still fermenting in the sake even after bottled, some nigoris are sparkling. Just be careful when you open it.

muroke: The term means "unfiltered" but in this case, it specifically means "not fine filtered with charcoal". It retains the freshly squeezed sake taste. Skipping either the pasteurizing or filtering process, or both, allows the rice's richness to remain in the aroma, flavor and sometimes color of the sake.

kimoto: It is one of the oldest traditional methods used in seke brewing. This system uses lactic acid bacteria that cultivates in the sake naturally instead of using artificial bacteria. It requires a much longer time to make with more steps and labor as the bacteria is cultivated by hand. It's extremely difficult to carry out this process. Sake employing the kimoto style has solid body and a distinct flavor.

yamahai: Is a short form of "yamaoroshi-haishi-moto." This style is quite similar to kimoto in terms of the processes. Its name comes from the elimination of one of the processes called "yamaoroshi", the most difficult part in kimoto style brewing, thanks to a scientific discovery made about 90 years ago. Much like kimoto style sake, yamahai style seke is full-bodied, deep and rich flavored.

Beauty & Health Tricks

VOL.12: SKINCARE AFTER SUNBURN

Continuing from the last issue, we're exploring ways to fight summer sun. Last month, skincare consultant Maiko advised on how to protect your skin from UV rays, and this time, she talks about how to calm and reset sun damaged skin

Even if we try hard to protect skin from UV rays, summer sun is so strong and damage is unavoidable. "There are degrees of damage in sunburn and suntan. Regardless of the levels, the first thing we have to do after being exposed to the sun is to cool down the skin," says Maiko. "You might feel fever on your skin when sunburnt, and this means your skin has inflammation caused by UV rays. Gently and slowly cool down your skin by applying ice cold towels on face, arms, neck, and legs." If UV cream, makeup, dirt, sand and any unwanted agents are left on your skin that will multiply the damage, according to Maiko. So, gently remove them, trying not to rub or scratch sun damaged skin. "Take plenty of cleansing cream or lotion, apply it onto your skin, and gently massage to cleanse your skin. If you have sensitive skin, it is better to avoid sheet/wipe type remover and oil type cleanser." You might think you need to use a brightening product to prevent stains and darkening skin, but it is not recommended right after sunburn. "Use lotion or essence with a high moisturizing effect and apply a rich cream, balm or Vaseline to protect your skin until your skin recovers its healthy condition."

*If you feel sore or have blisters on your skin, you should go to see a dermatologist

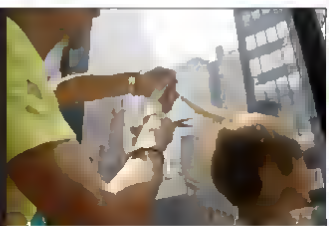
© Ju-Ju-Ju/Shutterstock.com

The primary care for sunburn is to cool down your skin with an ice cold towel

Brightening Sparkling Water Foam Cleanser from LANEIGE is formulated with carbonated water from France. It removes unwanted oil and dirt while promoting skin rejuvenation

Maiko
Skincare consultant. She worked in the research and development department of a Japanese cosmetic company for 8 years before moving to New York. She currently counsels individuals by appointment only
maikoskincare@gmail.com

RH PLUS SALON



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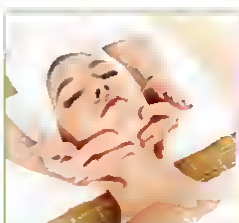

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"GENKI DESU KA"

[meaning] How are you? what's up?

[usage] This phrase is often used after konnichiwa meaning "hello. If you like to be a little more polite put honorific prefix o" before the phrase like "O genki desu ka."

Beauty Guide

Indicated prices are basic haircut prices for hair salons and recommended treatment prices for spas.
★ Chopsticks NY available to pick up

HAIR SALON

Midtown East — RH Plus Salon*

RH+ New introducing a Japanese smooth ng system "formaldehyde free treatment" with the same results as the keratin. No frizz, no special shampoo and longer lasting. First time clients will receive 10% off with coupon

905 3rd Ave. 2 Fl (bet. 49th & 50th St.) | 212-644-9059 | www.rhplusny.com | $50-

Upper West — Hoshi Coape III

2801 Broadway (at 108th St.) | 212-663-0460 | $45-

Upper East — BLU BOCKER

435 E. 75th St. (bet. 1st & York Ave.) | 646-678-5316 | $55-

Upper East — Michi*

205 E. 60th St. (bet. 2nd & 3rd Ave.) | 212-752-9223 | $50-

Upper East — Tokuyama Salon

230 E. 83rd St. (bet. 2nd & 3rd Ave.) | 646-896-9565 | $60-

Upper East — Tomako Shima Hair Salon*

171 E. 92nd St. (bet. Lexington & 3rd Ave.) | 212-722-8328 | $70-

Midtown West — Midomo Salon-Gallery

545 8th Ave. (bet. 37th & 38th St.) | 917-432-2647 | $100-

Midtown West — Mitzu Hair & Make-up

57 W. 57th St. #1204 (at 6th Ave.) | 212-575-5360 | $135-

Midtown East — Eiji Salon

425 Madison Ave. 2 Fl. (at 49th St.) | 212-838-3454 | $100-

Midtown East — Hair Mates Midtown*

114 E. 40th St. (bet. Lexington & Park Ave.) | 212-986-2930 | $55-

Midtown East — Hisako Salon*

233 E. 50th St. (bet. 2nd & 3rd Ave.) | 212-754-7640 | $55-

Midtown East — Miagle/SOHO New York

141 E. 55th St. (bet. Lexington & 3rd Ave.) | 212-758-2357 | $40-(SHNY)

Midtown East — Momotaro*

22 E. 49th St. 2 Fl. (bet. Madison & 5th Ave.) | 212-753-2382 | $50-

Midtown East — OB HOUSE Takya

151 E. 43rd St. (bet. 3rd & Lexington Ave.) | — | $20-

Midtown East — Salon Ishi

70 E. 55th St. (bet. Park & Madison Ave.) | 212-888-4744 | $87

Midtown East — Salon Kinya

6 E. 41st St. 2 Fl. (bet. 5th & Madison Ave.) | 212-576-1117 | $65-

Midtown East — Salon Wava

1029 2nd Ave. (at 54th St.) | 212-355-7395 | $50-

Midtown East — T-Gardens New York

52 E. 55th St. (bet. 1st & 2nd Ave.) | 212-855-0105 | $70-

Midtown East — VARTALI SALON

115 E. 57th St. (bet. Lexington & Park Ave.) | 212-935-4640 | $95-

Midtown East — YUKIE Hair & Nail Salon

40 E. 58th St. (bet. Park & Madison Ave.) | 212-702-3660 | $40-

Chelsea — AUBE hair Flatiron

7 W. 19th St. (bet. 5th & 6th Ave.) | 929-397-7500 | $50-

Chelsea — Curvy Lashes & Hair

123 5th Ave. 2nd Fl. (bet. 19th & 20th St.) | 347-823-2683 | $45-

Chelsea — Hisako Salon*

183 7th Ave. (bet. 20th & 21st St.) | 212-989-2233 | $56-

Chelsea — Reiko's Hair & Makeup

256 W. 15th St. (bet. 7th & 8th Ave.) | 646-221-8317 | $50-

Gramercy — Hayato New York*

125 E. 23rd St. 2 Fl. (bet. Lexington & Park Ave.) | 212-673-7375 | $50-

Gramercy — Ken Shigematsu

249 W. 23rd St. 2 Fl. (bet. 7th & 8th Ave.) | 646-234-1134 | $30-

Gramercy — Warrea-Tricami

125 5th Ave. (bet. 18th & 20th St.) | 212-257-4499 | $160-

West Village — GAROEN

323 W. 11th St. (bet. Greenwich & Washington St.) | 212-647-9303 | $70-

West Village — SEI-TOMOKO W4

142 W. 4th St. (bet. Washington Sq. Pk. & 6th Ave.) | 212-477-5475 | $40-

East Village — AUBE hair New York

77 E. 10th St. (bet. 3rd & 4th Ave.) | 347-254-1111 | $49-

East Village — Olala*

149 Ave. A (bet. 9th & 10th St.) | 212-777-5252 | $50-

East Village — Hair by MIYU

204 E. 6th St. (bet. Cooper Sq. & 2nd Ave.) | 917-405-5538 | $45-

East Village — Hair Mates Downtowa*

13 3rd Ave. (bet. 7th St. & St. Marks Pl.) | 212-777-4612 | $45-

East Village — Hoshi Coupe II

214 E. 9th St. (bet. 2nd & 3rd Ave.) | 212-505-0383 | $45-

East Village — i Salon*

77 E. 10th St. (bet. 3rd & 4th Ave.) | 212-505-0537 | $45-

East Village — K2 Salon

219 E. 10th St. (bet. 1st & 2nd Ave.) | 212-260-5198 | $85-

East Village — KAMINOTECH

150 2nd Ave. (bet. 9th & 10th St.) | 212-358-3342 | $55-

East Village — Kyoto Salon*

15 E. 12th St. 2 Fl. (bet. 5th Ave. & University Pl.) | 212-414-4488 | $30-

East Village — Pirka Salon

233 E. 4th St. (bet. Ave. A & B) | 212-673-8206 | $30-

East Village — Redge Salon

75 E. 7th St. (bet. 1st & 2nd Ave.) | 212-777-3343 | $45-

East Village — Rebirth

304 E. 9th St. (bet. Ave. B & C) | 212-777-1742 | $70-

East Village — SEI-TOMOKO 02

126 E. 4th St. (bet. 1st & 2nd Ave.) | 212-473-3320 | $40-

East Village — SEI-TOMOKO E13

240 E. 13th St. (bet. 2nd & 3rd Ave.) | 212-533-8613 | $40-

East Village — Takamichi Hair*

263 Bowery St. (bet. Houston & Stanton St.) | 212-420-7979 | $120-

East Village — Tokuyama Salon

627 E. 6th St. (bet. Ave. B & C) | 212-750-7607 | $70-

Lower Mhn — Cocoro Salon

122 Lublow St. (bet. Rivington & Delancey St.) | 212-228-1084 | $85-

Lower Mhn — Hazuki Hair Downtown

102 Suffolk St. (bet. Delancey & Rivington St.) | 212-228-3450 | $50-

Lower Mhn — O Hair

139 Norfolk St. (bet. Stanton & Rivington St.) | 212-614-8723 | $100-

Tribeca — Lotus Salon North Moore

34 North Moore St. (bet. Varick & Hudson St.) | 212-219-3539 | $80-

Tribeca — Salon Masa

158 Sullivan St. (bet. Prince & Houston St.) | 646-464-5033 | $75-

Soho — Lotus Salon Prince St.

7 Prince St. (bet. Bowery & Elizabeth St.) | 212-219-3283 | $80-

Brooklyn — Commune at Krasi*

185 Roebling St. (bet. Grand & S. 1st St.) | 718-384-7412 | $70-

Brooklyn — Shizen

57 N. 9th St. (bet. Kent & Wythe Ave.) | 347-529-8517 | $85-

Long Island — LI Wave

18 Haven Ave. 2nd Fl., Port Washington, NY 11050 | 516-883-3046 | $40-

Westchester — Akane Salon

7 E. Hartsdale Ave. Hartsdale, NY 10530 | 914-948-0218 | $55-

Westchester — Hair Studio NAKA*

257 Halstead Ave. Harrison, NY 10528 | 914-835-0045 | $85-

Westchester — Momotaro*

2 Spencer Pl. 2 Fl. Scarsdale, NY 10583 | 914-472-5857 | $70-

Westchester — Salon Shige

19 E. Hartsdale Ave. Hartsdale, NY 10530 | 914-948-7475 | $45-

New Jersey — Akane Salon*

2024 Center Ave. Fort Lee, NJ 07024 | 201-461-3544 | $40-

New Jersey — Katsuko Salon*

2035 Lemoine Ave. Fort Lee, NJ 07024 | 201-585-3838 | $85-

New Jersey — Michi Beauty Salon

195 River Rd. Edgewater, NJ 07020 | 201-941-1889 | $50-

New Jersey — Salon Oasis*

170 Main St., Fort Lee, NJ 07024 | 201-242-9654 | $50-

New Jersey — Studio500

500 Main St., Little Falls, NJ 07424 | 973-837-9398 | $40- (F) $22- (M)

New Jersey — Tosh Hoh Supreme*

1550 Lemoine Ave. Fort Lee, NJ 07024 | 201-461-2637 | $45-

Connecticut — Hiro's Hair Salon*

200 Railroad Ave. Greenwich, CT 06830 | 203-769-1620 | $35-

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2 W. 45th St. #400 (bet. 45th & 46th St.) | 212-302-9098 | 50 shots $45

Midtown West — Salon de Tokyo

200 W. 57th St. #1308 (bet. 7th Ave. & Broadway) | 212-757-2187 | $80 /60min

Midtown West — SHIZUKA New York

7 W. 51st St. 6 Fl. (bet. 5th & 6th Ave.) | 212-554-7400 | $65

Midtown West — Spa Koi an NY

15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212-729-3521 | $60

Midtown East — East Spa

216 E. 49th St., 3rd Fl. (bet. 2nd & 3rd Ave.) | 212-832-3333 | $40 /60min

Midtown East — Hana Oey Spa*

206 E. 60th St. (bet. 2nd & 3rd Ave.) | 212-752-9225 | $100-

Midtown East — Herbal Fairy Wellness Spa

333 E. 49th St. (bet. 1st & 2nd Ave.) | 212-288-3588 | $100 /60min

Midtown East — MOONFLOWER SPA*

8 E.41st St. 3 Fl. (bet. Madison & 5th Ave.) | 212-983-8725 | $70

Midtown East — Spa Martier

1014 2nd Ave. (bet. 53rd & 54th St.) | 646-781-9758 | $40

Koreatown — Aura Wellness Spa

43 W. 33rd St. (bet. 5th Ave. & Broadway) | 212-695-3559 | $130-

Koreatown — YAK SON HOUSE*

36 W. 32nd St. #601 (bet. Broadway & 5th Ave.) | 212-564-7474 | $150-

Chelsea — Bling Lash

20 W. 23rd St. 2nd Fl. (bet. 5th & 6th Ave.) | 646-599-8005 | $120-

Chelsea — Excy Laser Hair Removal*

143 W. 29th St. (bet. 6th & 7th Ave.) | 212-695-1888 | $50

Chelsea — Fabylous Living

145 W. 29th St. 3 Fl. (bet. 6th & 7th Ave.) | 212-278-0658 | $100-

Chelsea — Mist Beauty

145 W. 28th St. 3 Fl. (bet. 6th & 7th Ave.) | 212-643-3447 | $45

Chelsea — New York Electrolysis

10 E. 23rd St. #220 (bet. 5th & Park Ave.) | 212-673-4358 | $50

Gramercy — RounGe NYC

201 E. 23rd St. (bet. 2nd & 3rd Ave.) | 646-707-3504 | $25

East Village — TAMAGO Skincare

236 E. 13th St. (bet. 2nd & 3rd Ave.) | 212-505-1599 | $40

Lower Mhn — Cornea Beauty Center

121 Baxter St. (bet. Canal & Hester St.) | 212-941-7111 | $35

Soho — SPANAIL

120 Sullivan St. (bet. Spring & Prince St.) | 646-476-3271 | $50

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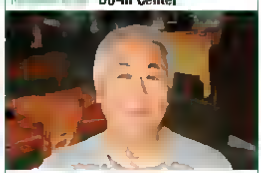

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Upper West — Your True Self

501 Sem nary Row (at Amsterdam Ave.) | 212-678-4251 | $75 /60min

Midtown West — Salon de Tokyo*

200 W 57th St. #1309 (at 7th Ave.) | 212-757-2187 | $80 /60min

Midtown East — ease NY LLC

16 E 41st St. #2 (bet. Mad son & 5th Ave.) | 212-661-5161 | $90/50min $70/50m n

Midtown East — Herbal Fairy Wellness Spe

333 E 49th St. Lobby O (bet. 1st & 2nd Ave.) | 212 269-3698 | $80 /60min

Midtown East — iDo Holistic Center*

22 E 49th St. 3rd Fl (bet. Mad son & 5th Ave.) | 212 599-5300 | $50-

Midtown East — Kenkodo

211 E 53rd St. (bet. 2nd & 3rd Ave.) | 212-980-0098 | $80 /60m n

Midtown East — Madison Healing Arts

250 Mad son Ave Su te 508 New York, NY 10016 | 866-756-2693 | Couples Massage

Chelsea — Cawlicks Japan*

137 W 19th St. (bet. 6th & 7th Ave.) | 212-367 2123 | $50 /30min

East Village — Keisy

229 E 9th St. 2 Fl (bet. 2 d & 3rd Ave.) | 212-253-6171 | $45 /60min

Lower Mhn — Health Trail CO

23 Pell St. 2 Fl (bet. Mott & Doyers St.) | 212-609-2212 | $48 /60min

Lower Mhn — Whole Health Wellness Center & Med Spa

34 Howard St. 2 Fl (bet. B way & Crosby St.) | 212-925-9966 | $55 /60min

New Jersey — Endo Seitai Shiatsu NJ

23 Kingsland St. 2 Fl. Nutley, NJ 07110 | 973-951-2939 | $100 /60min

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Midtown West — Yamaguchi Acupuncture*

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Midtown West — Manhattan Wellness Medical Care

15 W 44th St 10 Fl (bet. 5th & 6th Ave.) | 212-575-6910 | $100 & up

Midtown West — Vital Balance Healing Center

241 W 37th St. #405 (bet. 7th & 8th Ave.) | 212-470-3258 | $95 /60min

Midtown East — Amy Natura Center

137 E. 47th St., 1 Fl. (bet. 3 d & Lexington Ave.) | 212 317 2720 | $80 /visit

Midtown East — Cornerstone Acupuncture

30 E. 40th St. PH SE (bet. Park & Mad son Ave.) | 212-447-5038

Midtown East — Love & Compassion

124 E. 40th St. 12 Fl. (bet. Lexington & Park Ave.) | 212 242-9701 | $180 /120m n

Chelsea — SoHa Natural Health

1 Union Sq. W. #715 (at E.14th St.) | 212-691-6261 | $80 /visit

Soho — Mushin Acupuncture

50 Greene St., 2 Fl. (bet. Broome & Grand St.) | 347-025-7242 | $75 & up

Queens — Chea Gai

133-47 Sanford Ave #1G Flush ng, NY 11355 | 718-961 7222 | $80 /45min

Long Island — Kimura Acupuncture

98 Hills de Ave Ste K, W llston Park, NY 11596 | 516-512-1282 | $60/acu $40/ear

New Jersey — Dr Hong

6136 Bergenline Ave. 2 F. #3 West, NJ 07093 | 201-854-1466 | $70 /30min

DOCTOR

Upper East — Charles K. Loving Jr

17 E. 84th St. (bet. 5th & Madison Ave.) | 212-861 7373 | Cosmetic S rgery

Midtown West — Anshin Medical Health Care

36 W 44th St. #303 (bet. 5th & 6th Ave.) | 212-730-6010 | General Clinic

Midtown West — Manhattan Wellness Medical Care

15 W 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212-575-6910 | General Clinic

Midtown East — Haruyo Fujiwaki PhD

117 E 37th St. #1A (bet. Lex. & Park Ave.) | 212 208-2627 | Psych ologist.

Midtown East — iDo Holistic Center*

22 E 49th St. 3 Fl. (bet. Mad son & 5th Ave.) | 212 599-5300 | Herbal Medicine

Midtown East — Japanese Medical Practice

55 E 34th St. 2 Fl. (bet. Park & Madison Ave.) | 212-889-2118 | General Clinic

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17 E. 84th St. (bet. 5th & Mad son Ave.) | 212-861 7373 | Cosmetic Surgery

Midtown West — Anshin Medical Health Care

36 W. 44th St. #303 (bet. 5th & 6th Ave.) | 212-730-9010 | General Clinic

Midtown West — Manhattan Wellness Medical Care

15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212 575-6910 | General Clinic

Midtown East — Haruyo Fujiwaki PhD

117 E. 37th St. #1A (bet. Lex. & Park Ave.) | 212 208-2627 | Psych ologist

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Midtown East — Japanese Medical Practice

55 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) | 212-889-2118 | General Clinic

Chelsea — Haruna Miyamoto SW

304 W. 18th St. #3C (bet. 8th & 9th Ave.) | 347-403-3508 | Social Worker

Gramercy — Heritage Wellness

110 E. 23rd St. (bet. Lexington & Park Ave.) | Medicine

Gramercy — Wetersida Dental Care*

10 Waters de Plaza Lobby Level (bet. 25th & 26th St.) | 212-683-6260 | Dentist

East Village — Astor Smile Dental

53 W. 11th St. Ste. G (bet. 5th & 6th Ave.) | 212-254-0900 | Dentist

Queens — Herbal Healing Traditions

30-16 30th Dr. 2 Fl. Astoria, NY 11102 | 866-502-6328 | Chinese Medicine

New Jersey — Edgewater Family Care Center

725 River Rd. #202 Edgewater, NJ 07020 | 201-943-4040 | General Clinic

New Jersey — Japanese Women's Center

870 Palisade Ave. #300 Teaneck, NJ 07666 | 201-747 2284 | OB/GYN

CHIROPRACTIC

Upper East — Cucci Chiropractic

131 E. 61st St. (bet. Lexington & Park Ave.) | 212-980-8332 | $100-/visit

Midtown East — Harada Chiropractic

15 E. 40th St. #901 (bet. Madison & 5th Ave.) | 212-300-4031 | $120-/First visit

OTHER

Upper West — Gaia Holistic Health

20 W. 64th St., #2AE (bet. Central Park W. & B way) | 212-799-5711

Midtown East — Pilai Thai Massage

211 E. 43rd St. (bet. 2nd & 3rd Ave.) | 347-806-4896 | $180 /60min

Upstate — Body By Chuzuru

40 Memorial Hwy New Rochelle, NY 10801 | 517-699-9670 | Personal Trainer

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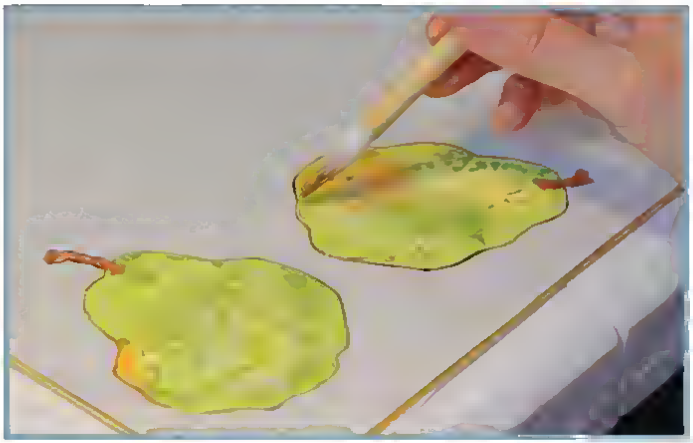
Nihonga: Making Art with Minerals



I have come to believe that the best place outside Japan to learn about traditional Japanese arts may be New York—in the course of reporting for *Chopsticks NY*, I've studied *kintsugi* (the art of repairing ceramics with lacquer and gold), *maki-e* (decorating with lacquer and gold), *shodo* (calligraphy), and now Nihonga. Nihonga literally means "Japanese painting," a name it received in the early twentieth century to differentiate it from Western painting. Nihonga techniques are very old, however, and the paintings typically have a distinct aesthetic, featuring ink outlines, mineral-based paints, and Japanese subjects.

The Sato Sakura Gallery in Chelsea recently hosted a two-hour Nihonga workshop taught by New York–based Nihonga artists Kae Sato and Takashi Harada. After a brief overview of Nihonga's history, we began warming up by tracing lines with sumi ink. Unlike in Japanese calligraphy, the goal in Nihonga is to have a steady, consistent line (which is tricky!). As we waited for the ink to dry, we began—slowly and deliberately—mixing our mineral pigment colors. The painting technique for Nihonga is different from that of watercolor—instead of letting the colors blend together while wet, blending occurs through layering, and you need to wait for each layer to dry before adding another.

Nihonga differs from traditional Western art in that artists are not too concerned with backgrounds and shadows but rather with conveying the meaning, or essence, of the subject. There were real pears on the table, and Ms. Sato encouraged us to keep thinking about the delicious pears as we painted them so that we captured the feeling of the pears. Once we were finished, the last step was signing our name in sumi ink (which I found most difficult—I didn't want to mess up the picture with a sloppy signature!).

Through these workshops, Mr. Harada and Ms. Sato hope to introduce New Yorkers to an art form that is relatively unknown. As Ms. Sato said, "Even Japanese people don't know what Nihonga is—in high school we don't learn this because the pigments are so expensive." Through the Sato Sakura Gallery and these workshops, New Yorkers will undoubtedly gain an appreciation and understanding of this beautiful Japanese art.

— Reported by Kate Williamson

Sato Sakura Gallery 501 W. 20th St., New York, NY 10011
TEL. 212-741-2120 | www.satosakura.jp/english

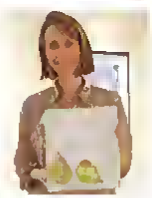
Nihonga pigments come in sixteen gradations. (Expensive pigments are made from ground minerals like lapis, but we used synthetic mineral pigments.)

I used a ballpoint pen and tracing paper to transfer the pears drawn by Ms. Sato onto the *shikishi* (a square rice paper board edged in gold).

Pigments must be slowly and carefully mixed with *nikawa* (an animal glue that acts as a binding agent) and water.

Mr. Harada instructed us to paint with the finest particles first, as they would bond best to the shikishi board.

As we added layers of minerals to our paintings, they acquired a distinctive shimmery quality.



Posing with the pears—I've always admired the spare beauty of Nihonga paintings, and I loved learning how they are made.

School Guide

The following is a list of schools where you can learn Japanese culture

★ Chopsticks NY available to pick up

LANGUAGE

Midtown East — Hills Learning — Japanese

Hills Learning is a fully accredited institution in New York that specializes in Asian language instruction. They have small group classes and private lessons tailored to individual goals and needs. Classes are available for Japanese, Korean, Chinese and Thai.

50 E 42nd St. #900 (at Madison Ave.) | 212-784-0804 | www.hillslearning.com

Upper West — Friends Academy — Japanese

310 W 103rd St. (bet. Westend Ave. & Riverside Dr.) | 212-535-8535

Upper West — Japan ICU Foundation — Japanese

475 Riverside Dr. #439 (bet. 119th & 120th St.) | 212-870-3386

Midtown East — ikec language institute inc.* — Japanese

360 Lexington Ave. (10th Fl. (bet. 40th & 41st St.) | 212-867-2000

Midtown East — Japan Society — Japanese

333 E. 47th St. (bet. 1st & 2nd Ave.) | 212-715-1258

Chelsea — ABC Language Exchange* — Japanese

146 W. 28th St. #8F (bet. 6th & 7th Ave.) | 212-683-7580

Chelsea — Tenri — Japanese

43A W. 13th St. (bet. 5th & 6th Ave.) | 212-645-2400

West Village — NYU-SCPS — Japanese

7 E 12th St. (bet. University Pl. & 5th Ave.) | 212-998-7150

Long Island — Long Island Japanese — Japanese

21 Beacon Hill Rd. Port Washington, NY 11050 | 516-883-5745

Long Island — Long Island Japanese Culture Center* — Japanese

2 Heaven Ave. Ste. 236 & Shell in LI | Port Washington | 516-651-4007

Westchester — Keio Academy — Japanese

3 College Rd. Purchase, NY 10577 | 914-701-3454

New Jersey — Iroha Nihongo* — Japanese

6 West Palisade Ave. Englewood Cliffs, NJ | 201-947-4632

New Jersey — Japanese-American Society of New Jersey* — Japanese

304 Main St. 2nd Fl. Fort Lee, NJ 07024 | 201-461-5133

New Jersey — R/Lingo Learning Center* — Japanese

2400 Lemoine Ave. #103-105 Fort Lee, NJ | 201-947-4707

TRADITIONAL

Upper West — Ikenobo Ikebana School — Ikebana

30 W. 40th St. #6K (bet. 6th way & Columbus Ave.) | 212-757-4748

Upper West — Seikou Shodo — Calligraphy

315 W. 61th St. #7S (at West End Ave.) | 212-247-2586

Midtown West — N.Y. Toyei Kyoshitsu School* — Pottery

5 W. 30th St. 3 Fl. (bet. 5th Ave. & Broadway) | 212-268-1711

Midtown West — The Nippon Club — Sado

145 W. 57th St. (bet. 6th & 7th Ave.) | 212-581-2223

Soho — Kimono House — Kimono

131 Thompson St. (bet. Prince & Houston St.) | 212-505-0232

MARTIAL ARTS

Upper West — Kokushi Budo Institute — Judo

332 Riverside Dr. (bet. 105th & 106th St.) | 646-926-7954

Upper West — Shonnryu Matsuhayashi* — Karate

131 W. 72nd St. #2R (bet. Columbus & Amsterdam Ave.) | 212-875-4828

Upper West — UWS Kenshikan Karate — Karate

928 Columbus Ave. (bet. 105th & 106th St.) | 212 222 1172

Midtown West — Shinjinbakan New York — Karate

539 9th Ave. #307 (bet. 55th & 56th St.) | 917-400-9183

Midtown West — Shinkyokushinkai NY — Karate

520 8th Ave. 16 FL (bet. 37th & 37th St.) | 646-235-0253

Midtown East — KYOKUSHIN KARATE — Karate

295 Madison Ave. 5 Fl (at 39th St.) | 212-847 3334

Chelsea — U.S. Budo Kai-Kan — Mix

110 W. 14th St. 2 FL (bet. 6th & 7th Ave.) | 212-807-7338

Chelsea — Ueshiro Karate Dojo — Karate

107 Chambers St. (bet. Church St. & W. B way) | 646-745-8172

Chelsea — World Seido Karate — Karate

61 W. 23rd St., 2 Fl. (bet. 5th & 6th Ave.) | 212-924-0511

East Village — Karate Honma Doja — Karate

56 E. 11th St. 5 Fl (bet. Broadway & University) | 212-505-3656

Tribeca — Dishi Judo Club — Judo

547 Greenwich St. (bet. Vandam & Charlton St.) | 212-399-8650

Queens — Rukasa Bado Dojo — Mix

25-38 Parsons Blvd | 347 746-1037

Long Island — Katayanagi Shotokan Karate — Karate

359 Port Washington Blvd. 2Fl. Port Washington, NY | 516-330-2365

New Jersey — Kokushikan Judo* — Judo

24-28 Fair Lawn Ave. Fair Lawn, NJ 07410 | 201 797-8965

New Jersey — KYOKUSHIN KARATE NJ Branch — Karate

390 Old River Rd. 2 FL., Edgewater, NJ 07020 | 212-947 3334

OTHER

Brooklyn — Ramen Class — Cooking

A lecture on ramen is presented by a chef/owner of Brooklyn restaurants and a soba master in the know-hows of preparing your original ramen. Consultations on setting up a kitchen to serve ramen are also available. Email to schedule an appointment.

75 Montrose Ave. (bet. Leonard St. & Manhattan Ave.) | RamenClassBbf@gmail.com

Upper East — Saori Weaving Arts — Other School

227 E. 67th St. (bet. 2nd & 3rd Ave.) | 212 722 2686

Midtown West — Hariyama Ballet — Dance

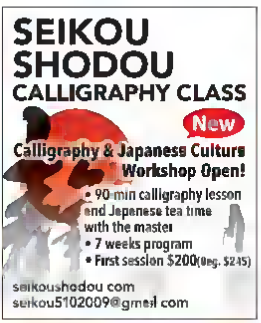
4 W 43rd St. (bet. 5th & 6th Ave.) | 347-451 1801

Midtown West — The Nippon Club — Dance

145 W. 57th St. (bet. 6th & 7th Ave.) | 212-581-2223

Midtown West — Toho Shoji N.Y.* — Jewelry Making

390 5th Ave. (bet. 35th & 36th St.) | 212-868-7465



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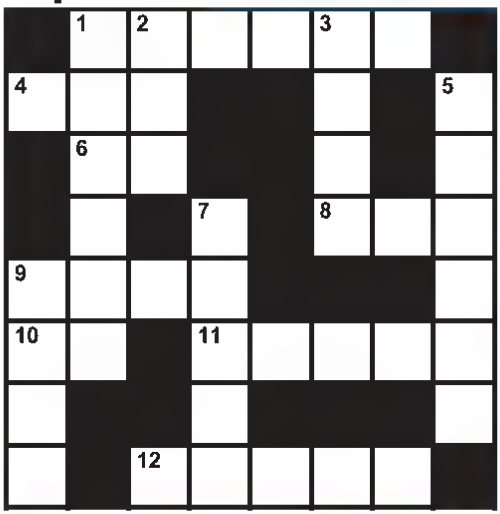
Japanese CROSSWORD



Across

1. The June birthstone is _____ (pearl)

4. This noun is translated as "before," "past," or "in front of," signifying both time and space

6. _____*satsu* is a noun describing the act of printing. Its verb form is _____*satsu-suru*

8. Zucchini and pumpkin are both types of _____ (squash)

9. During the rainy season in Japan, you must always keep your _____ (umbrella) with you

10. Japanese indigo is called ____

11. "Clay" in Japanese

12. Originally meaning "strange creatures," _____ now mainly refers to gigantic monsters in Japanese movies and TV programs, best represented by Godzilla

Down

1. A noun meaning "reunion"

2. _____ *-na* is a na-adjective meaning "weird" or "strange."

3. Shin _____and Hara_____are crowded neighborhoods in Tokyo and popular tourist destinations

5. _____ refers to Japanese-style woodblock prints developed in the Edo period (1603-1868)

7. A noun meaning "participation"

9. June in Japan is very humid, so _____ (mold) spreads very easily

©Chopsticks NY / Myles Mellor

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.
★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
419 Columbus Ave (bet. 79th & 80th St.)
212-724-1415 — Clothing

Upper East — Seigo Accessories
1242 Madison Ave (bet. 89th & 90th St.)
212-534-6275 — Accessories

Upper East — SEIGO NECKWEAR
1246 Madison Ave (bet. 89th & 90th St.)
212-987-0181 — Accessories

Midtown West — UNIQLO 34th Street
31 W. 34th St. (bet. 5th & 6th Ave.)
877-486-4756 — Clothing

Midtown West — UNIQLO 5th Ave
666 5th Ave (at 53rd St.)
877-486-4756 — Clothing

Midtown East — Zero Halliburton
300 Madison Ave (bet. 41st & 42nd St.)
646-640-3400 — Accessories

Chelsea — Junko Yoshioka
224 5th Ave 2 Fl (bet. 25th & 26th St.)
212-206-5302 — Clothing

Gramercy — Bradelis New York
86 Madison Ave (bet. 27th & 28th St.)
212-689-2223 — Lingerie

East Village — Local Clothing
328 E. 9th St. (bet. 1st & 2nd Ave.)
212-777-3150 — Clothing

East Village — Tokio 7
83 E. 7th St. (bet. 1st & 2nd Ave.)
212-353-6443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.)
212-473-0724 — Clothing

Tribeca — Mike Inatome
93 Reade St. 2 Fl (bet. 8th & 9th Ave.)
212-966-7777 — Clothing

Soho — Bradelis New York
211 Elizabeth St. (bet. Prince & Spring St.)
212-941-5629 — Lingerie

Soho — Mieko Mintz
30 Vandam St. #4B (bet. 6th Ave. & Varick St.)
212-627-1524 — Clothing

Soho — R by 45rpm
169 Mercer St. (bet. Prince & Houston St.)
917-237-0345 — Clothing

Soho — UNIQLO SoHo
546 Broadway (bet. Prince & Spring St.)
917-237-8100 — Clothing

Brooklyn — UNIQLO Atlantic Terminal
139 Flatbush Ave. Brooklyn, NY 11217
877-486-4756 — Clothing

Queens — Bradelis New York
135-20 38th Ave. #HL 219 Flushing, NY 11354
718-353-1345 — Lingerie

Long Island — UNIQLO Roosevelt Field
630 Old Country Rd. Garden City, NY 11530
877-486-4756 — Clothing

Westchester — UNIQLO Ridge Hill
118 Market St., Yonkers, NY 10710
877-486-4756 — Clothing

New Jersey — UNIQLO Bridgewater
400 Commons Way Bridgewater, NJ 08807
877-486-4756 — Clothing

New Jersey — UNIQLO Jersey Gardens
651 Kapkowski Rd Elizabeth, NJ 07201
877-486-4756 — Clothing

New Jersey — UNIQLO Menlo Park
55 Parsonage Rd Edison, NJ 08837
877-486-4756 — Clothing

New Jersey — UNIQLO Willowbrook
1400 Willowbrook Mall Wayne, NJ 07470
877-486-4756 — Clothing

J-POP CULTURE

Upper East — Ebisu Gift Shop
351 82nd St. (bet. 1st & 2nd Ave.)
646-257-7162 — Toy

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.)
212-719-1410 — Book

Midtown West — Image Anime*
28 W. 37th St. #30A (bet. 5th & 6th Ave.)
212-631-0086 — Anime

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.)
212-869-1700 — Book

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.)
212-302-8192 — Manga

Midtown East — JHU Comic Books
32 E. 32nd St. (bet. Park & Madison Ave.)
212 266-7086 — Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.)
212-302-8192 — Manga

West Village — AC Gears
66 E. 8th St. (bet. Broadway & University Pl.)
212-260-2266 — J Goods

East Village — Forbidden Planet
832 Broadway (bet. 12th & 13th St.)
212-473-1576 — Toy

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-598-9488 — Manga

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.)
212 598-3040 — Video Rental

East Village — Toy Tokyo
91 2nd Ave. (bet. 5th & 6th St.)
212-673-5424 — Toy

Soho — kidrobot
118 Prince St. (bet. Greene & Wooster St.)
212-966-6398 — Toy

Soho — Sunrise Mart, Soho
494 Broome St. (bet. W. Broadway & Wooster St.)
212-219-0033 — Video Rental

Queens — Anime Castle*
35-32 Union St. Flushing, NY 11354
347-436-1296 — Anime

New Jersey — Gundam Planet
544 10th St. 1st Fl Palisades Park, NJ 07650
201-944-5305 — Toy

TRADITIONAL

East Village — Makan

Makan offers innovative and traditional museum quality antiques and contemporary tableswares and arts. We carry edible furniture, ornaments and art from Edo to Showa period as well as contemporary ceramics, glasswares and more created by Japanese artists.
97 3rd Ave. (bet. 12th & 13th St.)
212-995-5888 www.themakan.com — Antique/General

Midtown West — Kimono New York
1410 Broadway #2518 (bet. 38th & 39th St.)
212-869-8700 — Kimono

Midtown East — Minamoto Kitchoan*
509 Madison Ave (bet. 52nd & 53rd St.)
212-413-3747 — Confectionery

Chelsea — KYOTOYA
29 W. 19th St. (bet. 5th & 6th Ave.)
212-414-0720 — General

East Village — Makan
97 3rd Ave. (bet. 12th & 13th St.)
212-995-5888 — Antique/General

Lower Mhn — Minamoto Kitchoan
185 Greenwich St., 1F (at Westfield World Trade Center)
212-602-0310 — Confectionery

Soho — Kimono House
131 Thompson St. (bet. Prince & Houston St.)
212-505-0232 — Kimono

New Jersey — Mers New York
595 River Rd. Edgewater, NJ 07020
201-945-1134 — General

Pennsylvania — Morihata International
428 N. 13th St. #2C Philadelphia, PA 19123
215-238-1328 — General

Japan — Japan Square
www.japansquare.com — General

GALLERY

Midtown East — Ronin Gallery*
420 Madison Ave (at 48th St.)
212-650-0188 — Gallery

Chelsea — Onishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.)
212-695-9005 — Gallery

Chelsea — Po'An
521 W. 26th St. (bet. 10th & 11th Ave.)
212-967-4839 — Gallery

Lower Mhn — Asian American Arts Ctr
111 Norfolk St. (bet. Rivington & Delancy St.)
212-233-2154 — Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St. (bet. Norfolk & Essex St.)
212-674-0244 — Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
960 8th Ave. (bet. 56th & 57th St.)
212-956-7465 — Jewelry Supply

Midtown West — ZIPANGU Showroom
1410 Broadway #2518 (bet. 38th & 39th St.)
212-869-0500 — Other Goods

Midtown East — IPPODO TEA
128 E. 39th St. (bet. Lexington & Park Ave.)
212-370-0305 — Other Goods

Gramercy — Hanneri
20-24 E. 20th St. (bet. Park Ave. & B way)
212-475-7484 — Other Goods

West Village — McNulty's Tea & Coffee*
109 Christopher St. (bet. Hudson & Bleecker St.)
212-242-5351 — Other Goods

Lower Mhn — The Mandarin's Tea Room
21 Howard St. #201 (bet. Lafayette & B way)
917 767 1091 — Other Goods

Online — IKI Japan
www.ikijapan.com
650-588-5764 — Other Goods

Online — LUPICIA Fresh Tea
www.lupicia-usa.com
855-574-4832 — Other Goods

HOUSEHOLD GOODS

Upper East — Sora Japanese Pottery*
950 Lexington Ave (bet. 69th & 70th St.)
212-772-3243 — General

Midtown West — MUJI Times Square
620 9th Ave. (at 40th St.)
212-382-2300 — General

Midtown East — Japanese Culinary Center
711 3rd Ave (at 45th St.)
212-851-3333 — General

Midtown East — MUJI 5th Avenue
475 5th Ave (bet. 40th & 41st St.)
212-447-1930 — General

Chelsea — MUJI Chelsea
16 W. 19th St. (bet. 5th & 6th Ave.)
212-414-9024 — General

East Village — MUJI Cooper Square
52 Cooper Square
212-358-7383 — General

Tribeca — Rorin*
57 Warren St. (bet. Church St. & W. B way)
212-587-7021 — General

Soho — MUJI SoHo
455 Broadway (bet. Grand & Howard St.)
212-334-2002 — General

Brooklyn — MUJI Williamsburg
200 Wythe Ave. Brooklyn 11249
718-599-1320 — General

Queens — MUJI to GO
JFK International Airport Terminal 5
718-517-9986 — General

Queens — Seito New York*
4126 27th St., Long Island City, NY 11101
718-472-5413 — General

New Jersey — Kitchenware Central
1635 Lumpkin Ave. Fort Lee, NJ 07024
201-948-0003 — General

New Jersey — MUJI Garden State Plaza
1 Garden State Plz. Blvd., Paramus, NJ 07652
201-843-3154 — General

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TEL: 212-431-9970

CHOPSTICKS NY
presents

Sakura Photo Contest

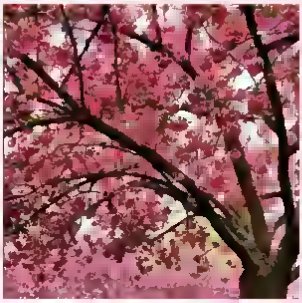
FINAL 16 REVEALED

Chopsticks NY thanks all the entrants in the contest and all the viewers who enjoyed their photos on Instagram. We received 430 sakura photos shared on Instagram with #sakurachopsticks, and Chopsticks NY staff members spent several days selecting the final 16, which are shown here. All these photos will be exhibited at "Wonder Photo Shop", photo print service shop produced by FUJIFILM from June 16-30.

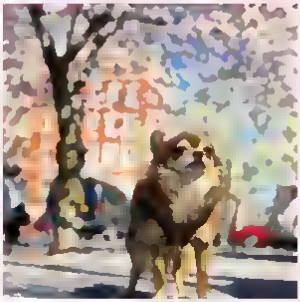
Winners of the awards (Bokksu curated sakura snacks, Minamoto Kitchoan's Sakuragoromo sweets set, sakura tenugui, and sushi socks) will be revealed later on Chopsticks NY Instagram, Facebook and Twitter.

June 16-30
Chopsticks NY Sakura Photo Contest Exhibition @ Wonder Photo Shop
The final 16's photos will be printed and exhibited for 2 weeks. We will not hold an opening, but a Chopsticks NY staff member will hang out in Wonder Photo Shop from 4-7 pm on June 22 (Fri.). Come and see us while enjoying sakura photos and printing your favorites!

FUJIFILM
Wonder Photo Shop
176 Fifth Ave. (bet. 22nd & 23rd Sts.)
New York, NY 10010
TEL. 929-239-4262
www.wonderphotoshopnyc.com



@azhao.sights



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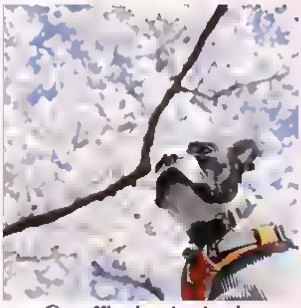

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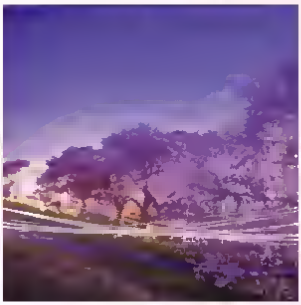
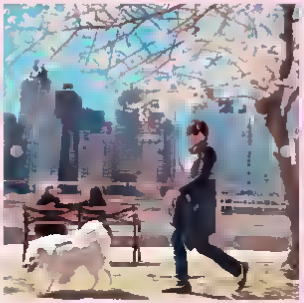


@rk959ut



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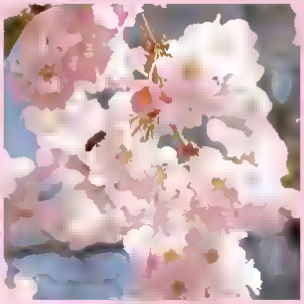

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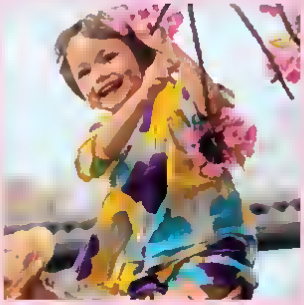

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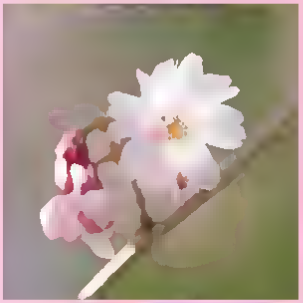

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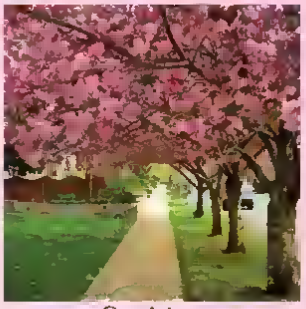
@newyorker24_7



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@satsukiyamadsnyc

@tkmtmanhattan

JAPANESE SUB-CUL WATCH

Evolution of Harajuku Kawaii Culture

By Stacy Smith

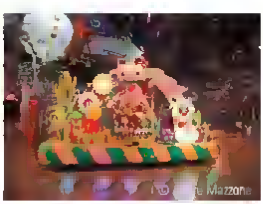
Kawaii culture is popular worldwide but less is known about its origins. Japan Society set out to provide some insight via the recent event "Cool Tokyo: Harajuku, Akihabara and Beyond." It featured iconic art director and king of kawaii Sebastian Masuda, who at age 24 opened legendary fashion store 6%DOKIDOKI in the heart of Harajuku. This area of Tokyo is the epicenter of kawaii, but how did it come to assume this mantle and what role did Masuda play?

Harajuku is now known for its colorful, free fashion, but the area has been a symbol of freedom going back decades. Masuda explained that during the postwar Allied occupation of Japan, Harajuku had been home to a U.S. military base. Japanese youth came to browse Western goods in local stores catering to Americans. In the late 70s the main street became a "pedestrians' paradise" (car-free zone) on Sundays, and was filled with young people known as "Takenoko-zoku" (in reference to the nearby Takeshita Street) who came to dance and stand out with their eye-catching fashion. In the 80s, amateur bands performed in the hope of garnering record deals.

These youths drew the attention of Masuda, who was in elementary school at the time. He shared how he would travel every Sunday from his home in nearby Chiba Prefecture to check out the scene. Unfortunately, the Japanese government saw these gatherings as problematic due to the volume and garbage, so it banned noise and shrunk the area. In response young people sought a quiet form of unique Japanese self-expression. They began to dye their hair, wear decorations and sell homemade accessories and clothes. When an Italian photographer used them as subjects for Benetton ads, the world began to pay attention to the street-born movement that was brewing in Tokyo.

Masuda's 6%DOKIDOKI opened in 1995, and the rise of the Internet in the aughts allowed kawaii culture to be transmitted to the world. He began receiving inquiries via the store's webpage asking where people could buy this fashion. This inspired the creation of his 2009-2011 world tour, where street fashion shows were held in conjunction with locals in 25 locations. The emergence of YouTube in 2010 allowed for further promotion of kawaii, particularly via Masuda's collaboration with Japanese singer Kyary Pamyu Pamyu on her "PonPonPon" music video. Kawaii's influence was amplified by the Internet, as revealed in pop culture from icons like Katy Perry and Nicki Minaj to Disney movies and Mattel toys.

You can enjoy Masuda's version of kawaii culture by visiting the Kawaii Monster Café he designed, where international Monster Girls serve colorful dishes, or the theme park Sanrio Puroland, whose parade Masuda did the art direction for. But according to Masuda, kawaii is a philosophy describing the microcosm that an individual creates for oneself. He strongly believes that accepting each other's microcosms will lead to peace, so why not try to find the kawaii in your life?



Sebastian Masuda produced the visual image of the Miracle Gift Parade in Sanrio Puroland at its 25th anniversary. It features world famous kawaii icon Hello Kitty. https://en.puroland.jp

Many fans of Sebastian Masuda in kawaii fashion gathered at Japan Society's Talks+ program "Cool Tokyo: Harajuku, Akihabara and Beyond" on May 8th. www.japansociety.org

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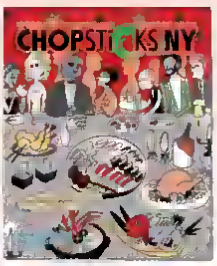

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ASIA

P. 48 **Asian Travel**

© Sergio Delle Vedove /Shutterstock.com

Food Scene in Hong Kong

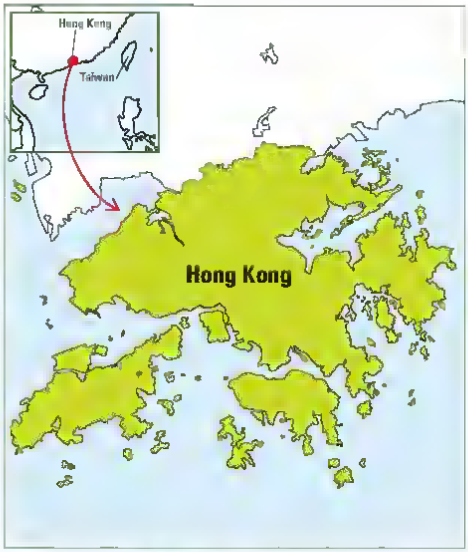
With unique history behind it, Hong Kong is a bustling city that attracts tourists worldwide. One of the highlights of a stay in the city is dining out. This month, we report on the exciting food scene happening in the cosmopolitan city

P. 49 **Asian Restaurant Review**

Pongsri

Pongsri is one of the longest standing Thai restaurants in New York City, which has served authentic Thai cuisine for nearly a half century. Summer is the best time to try full flavors from the South there

Bucket List Asian Travel: Eating in Hong Kong



Vaggies are ideal for plant-based diners

Sometimes, an adventure in Asia does not have to be found off the beaten path. Sometimes, the perfect getaway lies in a destination that is utterly cosmopolitan – fast paced and filled with every creature comfort you can imagine. Hong Kong is one such place. Prior to 1997, when Hong Kong was folded back into China, it was under British Rule for 150 years – thus, a vacation here offers the best of both worlds. And like most world-class cities, this place has some of the best food you can shake a stick at.

The Classics. Unsurprisingly, Hong Kong's culinary scene is a veritable wonderland of Chinese cuisine, whether you prefer Sichuan or Cantonese, it's all represented here. If it's Dim Sum, then **Lin Heung Teahouse** is in order. If you think you've tried it all in New York's Chinatown(s), you've only gotten started. This classic place gets a lot of attention from tourists, but for good reason – from the setting to the energy to the countless dishes, there's few places that can rival it (including fellow Michelin-starred **Tim Ho Wan**, which has an outpost in Manhattan). Visitors have his or her target food – brisket soup, Peking duck, and char siu pork, among them - but roast goose also deserves a look. Especially **Kam's Roast Goose** is renowned for its singular focus on churning out beautifully red color, crispy skin, and succulent meat. It's also Michelin-starred.

Chinese desserts are essential for any traveler looking for something unique. Egg tarts, which are highly popular among locals, can be found at the **Tai Chaoag Bakery** chain. **Cōng Sao Star Dessert** is a more recent place serving up traditional red bean, jelly, and tapioca desserts, but stands out for its use of high quality ingredients. Need a break from all of the Chinese feasts? British influence still abounds, especially when you look at places like the **Mandarin Driaatal** hotel, which serves an exceptional high tea. Delectable sandwiches and refined teas are a great way to cleanse your palate.

The New. Like New York City, the food scene here is filled with new restaurants with a fresh take – and female restaurateurs are finding great success. **Happy Paradise**. May Chow's latest take on contemporary Hong Kong cuisine, takes familiar flavors and puts them together with contemporary presentation. Equally well-regarded is Chef Vicky Lau's **Tate Dining Room aad Bar**, whose tasting menu is among the hottest tickets in town. Modern Hong Kong is also seeing many more vegan places popping up – places like **Green Common** and **Happy**

Dim Sum is a synonym for Hong Kong gluttonous tour (left). Strolling the city to grab vendor food is also a fun experience. (right)

One of the more interesting aspects of Hong Kong is its budding craft beer scene. There are a number of young breweries that are making interesting beer, from **Yardley Bros.** to **Young Masters** and **Kowloon Bay Brewary**. Places like **Alvy's**, with its Chinese-influenced, Italian-style pizzas, stands out because what's better than a beer and a slice? Continuing with Hong Kong's ever-developing landscape, there are also excellent options such as Vietnamese Bahn Mi sandwiches at **La Patit Saigoo**. But you can also find highly regarded Japanese, Thai, Italian, and French resteurants all throughout town.

Gatting ia and around. Ready to book your trip? As a hub airport, Hong Kong International Airport is extremely easy to get to. If you have a US Passport, you won't have to apply for a Visa – you'll have 90 days to enjoy your time here. A robust railway system, as well as bus, tram, ferry, and taxi options will get you anywhere. Because of its colonial times, Hong Kong is a multi-lingual city (and its streets have Western names), so you'll be able to get by only speaking English. But there are still pockets of the city that do not speak English, so make sure to do your research beforehand so you're not left ordering the wrong thing.

THAI EATERY SINCE THE 1970s

PONGSRI

Thai food is now New York's staple cuisine. Flavorful, plentiful, and aromatic Thai dishes capture all diners' hearts, and we find various types of Thai restaurants in the city ranging from traditional to contemporary, from family-style to upscale, and from authentic to fusion. But there are only a handful of Thai restaurants in Manhattan that have witnessed the growing popularity of the cuisine for nearly half a century. One of them is Pongsri.

Established in 1972 by Khun Pongsri and her husband Khun Prasit Tangchakkrachai, the restaurant is loved by New Yorkers for its authenticity. Among 140 varieties of dishes, according to the owner the clientele's all-time favorites are *Tom Yum Goong* (traditional shrimp soup with Thai herbs, spicy and sour), *Som Tam* (shredded green papaya salad mixed with other crisp vegetables) and *Green Curry* (Thai curry with green chili in a coconut milk base, spicy, savory and sweet). If you dine with a group of people, *Fried Whole Red Snapper* with your choice of sauce (out of 10 kinds!) is recommended. It becomes the perfect centerpiece for the table and is sharable with fellow diners. They also have an amazing list of vegetable dish options.

The atmosphere is authentic as well. While the first floor is bustling with locals and tourists, the second floor is for family dining and private parties and features intricate Thai art decorations. All dishes are made to order at Pongsri. Don't forget to pair Thai iced tea with spicy dishes, as it can neutralize your palate and reset it for another bite.

Pongsri
244 W. 48th St. (bet. 7th & 8th Aves.) | New York, NY 10036
TEL. 212.582.3392 | www.pongsri.net | Mon-Sun, 11:30 am-11:30 pm

For an energy boost this summer, the owner recommends sweet, spicy and creamy *Green Curry* with a choice of chicken, beef, pork, shrimp, calamari or scallops.

With a plenty of vegetables and your choice of meat or seafood, *Pad Gra-Prow* is a flavorful stir-fried dish accentuated by red chili paste.

The spacious dining on the first floor is relaxing. The second floor is more intimate with authentic Thai décor.

HONG KONG STATION

Lunch Available $9.95

157 W. 47th St. New York, NY 10036 (bet. 6th & 7th Avenue)
Tel. 646-429-8277 hongkongstation47.com No Check Accepted

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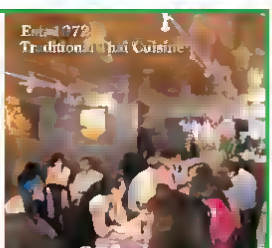
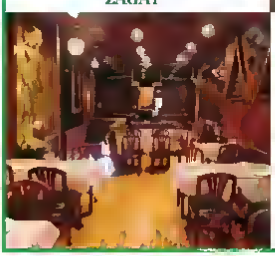
鼎王 Ding Chinese Restaurant
234 W. 48th St. (bet. Broadway & 8th Ave.)
212-265-0828 | www.dingtimesquare.com

Pongsri
SINCE 1972
THE BEST AUTHENTIC THAI RESTAURANT
Recommended by:
THEATRE WEEK
NEW YORK TIMES ★★
ZAGAT





OPEN 7 DAYS
LUNCH: 11:30am - 3:00pm
DINNER: 5:00pm - 11:00pm (Mon-Fri)
4:30pm - 11:00 (Weekend)
Theater District
244 W. 48th St
(bet. 8th Ave. & Broadway)
212-582-3392

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Chart | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner
* Chopsticks NY available to pick up

CHINESE

Legend 72 — Upper West
127 W 72nd St (bet. Columbus & Amsterdam Ave) $25
917-441-4730

Dlhe's — Upper West
2705 Broadway (bet. 103rd & 104th St.) $15
212-932-3300

China Grill — Midtown W
60 W 53rd St. (bet. 5th & 6th Ave) $66
212-333-7788

Hong Kong Station — Midtown We
157 W 47th St (bet. 6th & 7th Ave) $25
212-582-8882

Ding Chinnsn Restaurant — Midtown Wes
234 W 48th St. (bet. Broadway & 8th Ave) $25
212-333-7788

Topuz Noodle Bur — Midtown Wes
124 W. 56th St. (bet. 6th & 7th Ave) $15

Hunan Bistro — Midtown East
96 3rd Ave (bet. 12th & 13th St.) $25
212-388-0856

Hunan Manor — Midtown East
339 Lexington Ave (near 40th St.) $30
212-682-2388

Shih Lee — Midtown East
311 E 45th St (bet. 1st & 2nd Ave) $10
212-867-0318

Shun Lee Palace — Midtown East
155 E. 55th St (bet. 3rd & Lexington Ave) $35
212-371-8844

Grend Sichuna — Chelsea
229 9th Ave. (at 24th St.) $20
212-620-5200

KOA — Chelsea
12 W 21st St. (bet. 5th & 6th Ave) $40
212-389-5738

Thu Cottage* — Gramercy
33 Irving Place (at 16th St.) $12
212-505-8900

Dumpling Man* — East Village
100 St. Marks Pl (bet. 1st Ave. & Ave. A) $11
212-505-2121

Drunken Dumpling — East Village
137 1st Ave (bet. 9th & 9th St.) $20
212-982-8382

X'un Famous Foods — Lower Mhn
14 E 34th St. (bet. Madison & 5th Ave.) $20
212-786-2868

Bing Kitchen — Lower Mhn
71 Orchard St. (bet. Grand & Broome St.) $15
212-219-1307

Buddha Bodai — Lower Mhn
77 Mulberry St. (bet. Bayard & Canal St.) $0
212-233-2321

Golden Unicorn* — Lower Mhn
18 E. Broadway (bet. Market & Catherine St.) $20
212-941-0911

Shanghai Cuisine* — Lower Mhn
39 Bayard St. (at Mulberry St.) $25
212-732-8988

East Wind Snack Shop* — Brooklyn
471 16th St. Brooklyn, NY 11215 $11
929-295-0158

Himalayan Yak Restaurant — Queens
7220 Roosevelt Ave Jackson Heights, NY 11372 $15
718-779-1119

Fantasy Cuisine — Westchester
20 N. Central Ave Hartsdale, NY 10530 $17
914-358-8048

KOREAN

BunJoo — Midtown W
34 W 35th St. (bet. Herald Sq. & 5th Ave.) $20
212-564-4430

Cho Dang Gol — Koreatown
55 W 35th St. (bet. 5th & 6th Ave.) $30
212-695-8222

Don's Bogam* — Koreatown
17 E. 32nd St. (bet. Madison & 5th Ave.) $40
212-213-2200

Gammuri — Koreatown
1250 Broadway (bet. 31st & 32nd St.) $31
212-971-0045

HAN BAT* — Koreatown
53 W 35th St. (bet. 5th & 6th Ave.) $15
212-629-5588

HANGAWI — Koreatown
12 E. 32nd St. (bet. 5th & Madison Ave.) $40
212-213-0077

Hyo Dong Gak* — Koreatown
51 W 35th St. (bet. 5th & 6th Ave.) $20
212-695-7167

Jongro BBQ — Koreatown
22 W 32nd St. 2nd Fl. (bet. 5th Ave. & Broadway) $30
212-473-2233

KRISTALBELLI — Koreatown
8 W 36th St. (bet. 5th & 6th Ave.) $40
212-290-2211

Kunjip Restaurant — Koreatown
5 W 32nd St. (bet. 5th Ave. & Broadway) $15
212-219-0407

Mudangsul* — Koreatown
35 W 35th St. (bet. 5th & 6th Ave.) $30
212-564-3333

New Wunju — Koreatown
23 W 32nd St. (bet. Broadway & 5th Ave.) $20
212-695-5615

Seoul Garden — Koreatown
34 W 32nd St. (bet. 5th Ave. & Broadway) $20
212-736-8002

Shilla — Koreatown
37 W 32nd St. (bet. 5th Ave. & Broadway) $25
212-967-1990

Wuunjp — Koreatown
12 W 32nd St. (bet. Broadway & 5th Ave.) $13
212-244-1115

Do Hwa — West Village
55 Carmine St. (at Bedford St.) $27
212-414-1224

Dokabi — Brooklyn
189 Grand St. (bet. Driggs & Bedford Ave.) $25
718-782-1424

Dong Chun Hong* — New Jersey
144 Main St. Fort Lee, NJ 07024 $13
201-592-0450

Myung Dong Noodle House* — New Jersey
2013 Lemoine Ave., Fort Lee, NJ 07024 $12
201-592-8300

PoongLim* — New Jersey
2053 Lemoine Ave., Fort Lee, NJ 07024 $20
201-944-0955

So Kong Hnng* — New Jersey
130 Main St., Fort Lee, NJ 07024 $15
201-585-1122

THAI

Up Thai — Upper East
1411 2nd Ave (bet. 73rd & 74th St.) $20
212-266-1188

@NINE — Midtown West
562 9th Ave (bet. 42nd & 43rd St.) $18
212-265-4499

Naudns* — Midtown Wi
1180 3th Ave. (bet. 54th & 55th St.) $12
646-453-7828

Pongsri Thai* — Midtown West
244 W 48th St. (bet. Broadway & 8th Ave.) $25
212-582-3392

Yum Yum 3* — Midtown West
C50 9th Ave. (at 46th St.) $15
212-956-3415

Yum Yum Bangkok* — Midtown West
650 9th Ave. (bet. 45th & 46th St.) $15
212-262-7244

Yum Yum Tuo — Midtown West
662 9th Ave. (at 45th St.) $20
212-247-2228

A+ Thai Place* — Midtown East
1007 2nd Ave (bet. 53rd & 54th St.) $15
212-207-1008

Mmsun Thai — Midtown East
625 2nd Ave. (bet. 34th & 35th St.) $20
646-330-2087

DBAD — Midtown East
222 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-308-5681

SONGKRAN — Chelsea
330 8th Ave (bet. 26th & 27th St.) $0
212-239-2782

Bangkok 2 Thai* — Gramercy
348 1st Ave (bet. 20th & 21st St.) $14
212-473-4480

Khao Thai Kitchen — West Village
235 Sullivan St. (bet. 3rd & Bleecker St.) $0
646-729-6410

Somtum Der — East Village
85 Avenue A (bet. 5th & 6th St.) $15
212-260-8570

Bangus Thai Cafe — Lower Mh
111 Fulton St. (at Gold St.) $15
212-587-8830

Go Go Thai — Lower Mhn
144 W 19th St. $15
212-929-3958

Lantorn Thai — Lower Mh
311 2nd Ave (bet. 18th & 19th St.) $25
212-777-2770

Ngum — Lower Mhn
39 3rd Ave (bet. 12th & 13th St.) $20
212-777-6424

One More Thai — Lowe Mhn
11 Clinton St. (bet. Houston & Stanton St.) $15
212-228-0858

Spice — Lower Mhn
71 1st Ave (bet. 4th & 5th St.) $25
212-253-2742

Sticky Rice — Lower Mhn
95 Orchard St. (bet. Grand & Broome St.) $15
212-274-0200

Zab Elee — Lowe Mh
75 2nd Ave (bet. 4th & 5th St.) $15
212-505-3533

Noodle Bur NYC — Soho
28 Cleveme St. (near Bleeker St.) $15
212-924-6800

Chai Thai Kitchen* — Brooklyn
124 N. 9th St. (at Berry St.) $16
718-599-5885

Tai Thai — Brooklyn
206 Bedford Ave. (bet. N. 5th & N. 6th St.) $30
718-599-5656

Blu Orchid Thai Kitchen — Queens
4504 Queens Blvd Sunnys de (bet. 45th & 46th St.) $12
917-832-9584

Spice — Queens
4745 Vernon Blvd $20
718-392-7888

Absnlute Thai Homemade — New Jersey
644 Anderson Ave Cliffside Park, NJ 07010 $13
201-941-2260

VIETNAMESE

Saigonette — Upper West
535 Columbus Ave (at 106th St.) $18
212-866-6868

PHO32 & SHABU* — Koreatown
2 W 32nd St. (bet. 5th Ave. & Broadway) $20
212-695-0888

Saigon Market — West Village
33 University Pl (bet. 11th & 12th St.) $25
212-982-3651

Nha Trang One — Lower Mhn
87 Baxter St. (bet. Bayard & Canal St.) $15
212-233-5348

Pans Restaurant* — Lower Mhn
213 Grand St. (bet. Elizabeth & Mott St.) $5
212-226-3828

#1 Pho — Queens
4504 Queens Blvd NY (bet. 45th & 46th St.) $12
917-832-8586

OTHER

Amber* — Upper East
1406 3rd Ave (at 80th St.) $25
212-249-5020

Ausm Asian Bistro — Midtown West
235 W 35th St (near 7th Ave.) $15
212-629-5888

CBuu* — Queens
73-20 Grand Ave Maspath NY $10
718-606-1638

Jazz et Kitano — Midtown East
The Kitano Hotel 66 Park Ave (at 38th St.) $35
212-885-7123

Entertainment Event / Leisure

Exhibition

May 30-June 5 FREE

Tokyo-NY Sister City Ceramic Contest & Exhibition

The Nippon Gallery at The Nippon Club

The Tokyo-NY Sister City Ceramic Contest was launched in 1996 as a grassroot organization in aiming to bridge the two cities. The 17th installation of this contest will showcase approximately 100 ceramic works of art (50 from Tokyo and 50 from New York) in The Nippon Gallery. Prizes will be awarded to excellent works, and visitors to the gallery can also vote for the People's Award.

Location: 145 W. 57th St., (bet. 6th & 7th Aves.), 7th Fl.
New York, NY 10019 / TEL. 212-581-2223 / www.nipponclub.org

June 6-9 FREE

Hidden Beauty Near the Shore: Photo Exhibition by Toru Kaisaya

Nikkei National Geographic, Foto Care

The work of Japanese photographer Toru Katsuya, the Grand Prize winner of the 6th Annual Nikkei National Geographic Photo Prize, will be on view at Foto Care in New York. Kasuya's award-winning underwater photographs of the diverse marine life of Japan reveal that even near urban areas, there is a thriving and diverse ecosystem in the sea that most humans never witness. This marks the first U.S. show of Kasuya's work. Katsuya will appear at the opening reception on the 6th. The event is free and open to the public but requires registration via Eventbrite.

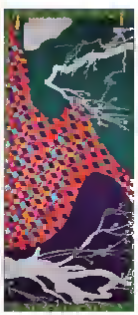
Location: Foto Care
43 W. 22nd St., (bet. 5th & 6th Aves.), New York, NY 10010
TEL: 212-741-2990 / www.fotocare.com
www.eventbrite.com/e/hidden-beauty-near-the-shore-gallery-opening-tickets-45784530764

June 14-20 FREE

Banners of Celebration Exhibit

The Nippon Gallery at The Nippon Club

The Nippon Gallery will have an exhibition of stain artwork from Saga Prefecture. It will display tapestries, flags and other works made with dyes traditionally developed in this southern prefecture of Japan. These decorations are used to make celebrations more colorful, to boost people's spirits and create a fun atmosphere. They are displayed on Children's Day when wishing for healthy growth, and flags are set up at Shinto shrines to celebrate New Year's and the fall's rich harvest.



Location: 145 W. 57th St
(bet. 6th & 7th Aves.), 7th Fl.
New York, NY 10019
TEL. 212 581 2223
www.nipponclub.org

Lecture/Workshop

June 1 DISCOUNT

Gluten-Free Bread Making Class

Nakkoan

Participants of this cooking class will learn how to make fluffy yet chewy rice bread, pizza and snacks by using raw grain of rice. The class will also introduce recipes of Chinese bun, vegetable sandwich with rice bread, and gluten free pizza. The fee for the class is $100 (including gluten free bread dinner with organic wine) but if you mention Chopsticks NY at registration, you will get a $20 discount. The class will be taught by Nobuko Hata, founder of Nobu's Gluten-Free Bread & Sweets Ve-garden, and conducted in Japanese with English translation. To register, email Nakkoan@gmail.com with the subject "Rice Bread Class".

Location: Aozora Gokuen
535 Clinton Ave., #2F, Brooklyn, NY 11238
For registration: Nakkoan@gmail.com

June 10

Salon Series No.62 Traditional Japanese Dance and Theater in Contemporary Performing Arts

Sachiyo Ito & Company

The Salon Series is an ongoing program of performances and lectures and lecture-demonstrations aimed at those who are interested in deepening their knowledge of the performing arts of Japan. The 62nd series will explore the question of why Japanese traditional arts continue to be honored and incorporated by contemporary artists. Yoko Shioya, Artistic Director at Japan Society, will open with a general overview and commentary on the current and future impacts of Japanese traditional arts on contemporary creative works, followed by a demonstration on traditional Noh, Kabuki and Okinawan dance and theater techniques and dance performances by Sachiyo Ito and her Dancejapan ensemble. This event will be concluded with a video presentation by Annie-B Parson, Artistic Director of Big Dance Theater, featuring Yotsudake Odori.

Location: Tenri Cultural Institute
43A W. 13th St., (bet. 5th & 6th Aves.), New York, NY 10003
Info: sachiyoitoandcompany@gmail.com / TEL. 212-627-0265

June 10

Calligraphy T-Shirt Making Workshop

Friends Academy of Japanese Children's Society

At the Friends Academy of Japanese Children's Society, where young children through high school aged kids can receive Japanese language instruction, there will be an original calligraphy T-shirt making workshop. Participants will have a chance to learn Japanese calligraphy from a calligrapher and make a T-shirt with their own calligraphy. Anyone from ages of 4 to adults, who are interested in Japanese culture is invited to join. There will be three sessions, each of which lasts 50 minutes. Reservations are required in advance via telephone or email.

Location: 310 W. 103rd St, (bet. West End Ave. & Riverside Dr.)
New York, NY 10025
TEL: 212-935-8535 / friends.nyikuev@gmail.com
www.japaneseschool.org

June 19 & 20
Japanese Soufflé Cheesecake Making Class
Chakura

Event space Chakura, located inside Cha An Teahouse, will be hosting a class on how to make Japanese Soufflé Cheesecake. It will be led by Cha An Teahouse's pastry chef Nana Uematsu in Japanese and English, and two sessions will be offered. Each 150-min session will be limited to 6 participants. The class includes an elegant Japanese style meal prepared by Chakura. For more information, please visit their website.
Location: 230 E. 9th St., (bet. 2nd & 3rd Aves.), 3rd Fl.
New York, NY 10003
www.chakuranyc.com / classes@chakuranyc.com

June 25-July 20 DISCOUNT
Summer Intensive Basic Japanese Course
The Japanese-American Society of New Jersey (JAS of NJ)

This 4-week intensive program is designed to provide students with an opportunity to learn basic communication skills from a highly trained native Japanese teacher. It covers reading and writing hiragana and katakana, pronunciation, grammar, practical phrases, and conversation. If you sign up with your friends by June 10, all of you will get $100 off the course fee. JAS of NJ's language programs are taught by instructors who are qualified through their special certification program. A trial lesson is available without a registration fee and beginner students are always welcome. Group and individual lessons are available on and off the premises as well as Skype.
Location: 304 Main St., 2nd Fl., Fort Lee, NJ 07024
TEL: 201-461-5133 / info@jasofnj.com
www.jasofnj.com

Event

June 18
5th World Sake Summelier Competition US Division
Sake Service Institute / Mutual Trading, Inc

The World Sake Sommelier Competition is a prestigious event to select the best sake sommelier a competition held every four years. Organized by Sake Service Institute in support of Mutual Trading, Inc., the NY regional competition will be held on June 18 at the NY Mutual Trading office located in Secaucus, NJ. In this competition, aspiring sake sommeliers have a chance to exhibit their skills and knowledge to win a spot to compete at the semifinal held in Tokyo, Japan. Entry deadline is May 31 and for details, go to SSI website (http://competition.ssi-w.com/us/)
Location: New York Mutual Trading Inc.
77 Metro Way, Secaucus, NJ 07094
Info: http://competition.ssi-w.com/us/

Happenings

June Promotion: 20% off Cut and Straight Perm
GARDEN NEW YORK

West Village Japanese hair salon GARDEN NEW YORK is offering a 20% discount to new customers on haircuts with straight perms. Stylist Takashi says "It's humid out and moisture makes hair unruly. Many people just put their hair up as they don't know what to do with it. Why not try a straight perm to resolve issues like excessive volume and wavy roots?" This offer is available weekdays from June 1 through 30, and when making a reservation please mention that you saw the promotion in Chopsticks NY as well as designate the stylist of your choice (can be viewed online).
Location: 323 W. 11th St., (bet. Greenwich & Washington Sts.)
New York, NY 10014
TEL: 212-647-9303 / www.garden-nyc.com

Free Soda or Sapporo Beer with Tsukemen
Ramen Andante

Ramen Andante opened this March in Williamsburg, showcasing ramen business veteran Shigeto Kamada (Minca, Kambi)'s new ramen recipes. In addition to unique dishes such as Shio Ramen with Kumamoto Ramen as its base and soupless Hakata Yaki Ramen, they have added Tsukemen (noodles dipped in separate broth) to its summer menu. Through the end of June, Chopsticks NY readers who order Tsukemen can receive a free soda or Sapporo beer.
Location: 130 Grand St, (bet. Bedford Ave. & Berry St.)
Brooklyn, NY 11249
TEL: 929-397-0010 / www.newyorkramen.com

1st Anniversary Celebration Tenugui Giveaway with $50 Purchase
Katagiri

The Grand Central location of Japanese supermarket, Katagiri is celebrating its one year anniversary this May, and they offer a Katagiri specially made tenugui (hand towel) for customers who purchase $50 or more at either 59th Street location or Grand Central location. The promotion continues until supplies last. Also, they have a series of events planned for the occasion. Japan's Regional Food Fair (June 8-18), Matcha Fair (June 19-25), Myojo 8rand Food Demonstration (Jun 26-27), and Summer Special Sale (June 29-July 8). All events except Myojo will be held both locations. The Myojo event will take place in Grand Central.
Location: (Grand Central location)
370 Lexington Ave., (at 41st St.), #107, New York, NY 10017
TEL: 917-472-7025
(59th Street location)
224 E. 59th St. (bet. 2nd & 3rd Aves.), New York, NY 10022
TEL: 212-755-3566
www.katagiristore.com

"SLOW & RELAXED" BROWN SUGAR SHOCHU

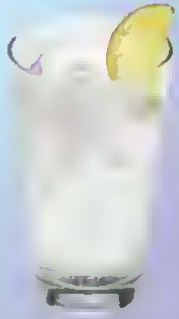
LENTO

Women's favorite shochu | Healthy | No sugar | Low calories

Not only do brewers pour their hearts and souls into this shochu's production, but acoustic equipment is also affixed to the storage tanks. For three months, LENTO matures while "listening" to the classical music that flows from the speakers to the tanks. The rich, melting sensation you experience while drinking it and its mellow and smooth mouth-feel are realized through the fusion of tiny particles caused by the acoustic vibrations.

2 LENTO Cocktails Perfect for Summer

LENTO Soda



Ingredients

2 oz. LENTO
2 oz. 7-Up

*Combine both ingredients over ice in a highball glass

LENTO Cosmopolitan

Ingredients

1 1/3 oz. LENTO
1/2 oz. Cointreau
1/3 oz. lime juice
1 oz. cranberry juice
1 tsp. Monin sakura syrup

*Shake all the ingredients and strain into a cocktail glass. Twist the lemon peel

JFC INTERNATIONAL INC Distributed by JFC International Inc / Tel 908-525-4400 Amami Oshima Kaiun Brewing Corp / www.lento.co.jp

UNWINE WITH TYKU

THE CLEAN ALTERNATIVE TO WINE

TYKU Cucumber uses traditional Junmai sake, infused with all natural cucumber.
TYKU Coconut uses traditional Nigori sake, infused with all natural coconut.
Brewed at the award-winning Umenoyado Brewery in Nara, Japan.

TYKUキューカンバーは純米酒ときゅうり、
TYKUココナッツはにごり酒とココナッツの絶妙なマリアージュです。

TYKUのお酒は、数々の賞を受賞した奈良県の酒蔵、
梅乃宿酒造にて全量純米仕込みで造られています。

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